



APPELLATION : Muscadet Sèvre & Maine sur Lie

GRAPE : Melon de Bourgogne

VINTAGE : 2015

ALCOHOL CONTENT : 12 % vol.

ORIGIN, TERROIR AND CLIMAT : This cuvée is the result of the blending of different terroirs. The soils are shallow sandy-silty, part of which is derived from the alteration of gneiss, the mother rock, giving wines on the fruit in their youth, then floral and mineral with time. The other parcels are on a terroir of coarse-grained gabbros, providing more fat and volume in the mouth, but also mentholated, aniseed and liquorice notes after opening.

VINIFICATION : The grapes are picked by hand in boxes of about 10-15 kg. The harvest is gently pressed. After a slight settling, the juice is vinified in the respect of the terroir and the vintage.

Fermentation starts spontaneously without exogenous yeasts or enzymes. It takes place slowly at a temperature between 18 and 20°C for about a month. Then, the wine is aged on lees for 12 months. Some stirring is done before winter and in spring. The bottling was carried out after a light filtration.

TASTING NOTES : *This cuvée has a light gold colour with brilliant reflections.*

When opened, the nose is iodized and very salty. It opens with aromas of citrus fruits, white flowers and a beautiful minerality. On the palate, we appreciate the salinity, the fruit, as well as the length and power of this wine.

Accompanied by grey shrimp, it will be ideal for your aperitifs. It will be perfect with oysters or other shellfish. After decanting, it will go well with fish or white meat.

