

## LES GRANDS QUARTERONS 2018

The 2018 vintage had a difficult start with a cold and wet spring. The winegrowers were afraid of diseases until the beginning of July when it started to be hot and dry. Summers was hot and dry until the harvest. It is quite rare to underline it, 2018 allowed the winegrowers to have a beautiful harvest in quality as in quantity.



**APPELLATION** : Muscadet Sèvre & Maine sur Lie

**YIELD** : 45 hL/ha

**DENSITY OF PLANTINGS** : 6660 /7500 vine/ha

**HARVEST** : 100% Manual

**GRAPE** : Melon de Bourgogne

**VINE AGE** : 2 plots. 1 was planted in the 50's; the other one in the 80's

**ANNUAL PRODUCTION**: 6000 Bottles and 300 Magnums

**ALCOHOL** : 12,5 % vol

**ORIGIN, TERROIR AND CLIMAT**: *“Les Grands Quarterons” come from a terroirs made of Gabbrow. This is the first year that Julien did 2 wines, this one on Gabbrow and the “Moulin de la Justice” on Gneiss. Gabbrow makes more acid, stony and vibrant wines whereas Gneiss makes the wine more body, bigger and on the fruits.*

**VINIFICATION** : The grapes are picked by hand and brought to the cellar in 600L palox. It is transfer by gravity into the press. 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. Some stirring is done before winter.

The wine is aged on lees for almost a year. That was enough for this vintage but next vintage will age longer than that losing the “sur Lie appellation”. Sur Lie means the ageing last at least 5 months but no more than 12 months.

There is no malolactic on this cuvée. Harvested at the right pH, the wine can avoid this second fermentation, in order to keep more acidity and freshness.

**SULPHUR TREATMENT** : Around 45 SO<sub>2</sub> total.

**TASTING NOTES** : *The "Grands Quarterons" offer a clean and fresh tasty wine with notes of citrus fruits and fresh fruits with a beautiful mineral and saline structure.*