Les 2 Terres

AOC Muscadet Sèvre et Maine sur lie

This cuvée is a marriage of two typicity of soils present on the domain

GRAPE VARIETY	100% Melon Blanc
AGE OF THE VINES	25 to 40 years old
SURFACE	3 ha
CULTURE TYPE	100% organic
SOIL TYPE	Sand, pebbles and clay over granite and gabbro rock degraded
HARVEST	100 % by hand and selectivegrapes Yield 18hl/ha vintage 2021 Degré d'alcool: 12° by vol.
NATURE VINIFICATION	Pressing wholecluster in pneumaticpress Natural Settling Uses of native yeast Temperaturecontrol fermentation in buriedglass vat during 8 weeks
MATURATION	Underground glass vat with its lees during 6 months Sulphites< 5g/hl
DESCRIPTION	Granite is hot and rough, and gabbro is more rich and late. A wine that we left the expression natural to express himself. Its limpid robe is elegantly dressed in a golden yellow color with silver reflections. The nose reveals a beautiful freshness with notes of acacia and lemon zest. In the mouth, the attack is frank and bright, slightly pearly and saline. The mid-palate is ample with beautiful bitters and a tense finish.
WINE AND FOOD PAIRING	Less than 5 years of ageing: oyster and seaweed tartar, bouquet of shrimps. More than 5 years, hake steak, poultry ballotine with cream sauce
TASTING	8 to 10°C, drink between1 to 5 yearsand more !

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