

A wine that dances between minerality and subtlety

GRAPE VARIETY	Melon blanc 100%
AGE OF THE VINES	13 à 61 years old
SURFACE	10 ha
CULTURE TYPE	100% organic
SOIL TYPE	Sand, pebbles and clay over granite rock
HARVEST	100% by hand and selective grapes Yield 39 hl/ha - Vintage 2022 12° by vol.
NATURE VINIFICATION	Pressing selection, Natural Settling - Uses of native yeast Temperature control fermentation in underground glass vat during 3 to 6 weeks
MATURATION	Underground glass vat with its lees during 8 at 14 months . Total sulphites < 5g/hl
DESCRIPTION	Our job of the grapevine and the wine expresses itself in this selection by a typical soil and a typical grape variety. Selected from our soil of granite, this Muscadet Sèvre et Maine sur Lie is carefully developed to preserve its authenticity. The color is pale yellow with green tints. The nose, of a nice intensity and a big freshness, develops various aromas including flower notes (acacia and rose), citrus fruit and white flesh. Slightly pearly on the mouth, fresh and slightly mineral, with a beautiful structure.
WINE AND FOOD PAIRING	Seafood platter, baked oysters, marinated clams, fishes with lemon sauce. For the pleasure of sharing a drink.
TASTING	8°C Drink between 1 to 5 years and more !

