DOMAINE DES COGNETTES

Clisson

AOC Muscadet Sèvre et Maine Clisson

A prestigious wine produced on the oldestrocks of France, a true tresor of Nantes terroir

GRAPE VARIETY	Melon blanc 100%
AGE OF THE VINES	33 at 87 years old
SURFACE	3.45 ha
CULTURE TYPE	100% organic AB
SOIL TYPE	Sand, pebbles and clay over granite rock
HARVEST	100% by hand and selective grapes Yield : 19hl / ha - vintage 2021 % alcohol : 13° by vol.
NATURE VINIFICATION	Pressing selection, Natural Settling - Uses of native yeast Temperature control fermentation in underground glass vat during 6 to 9 weeks
MATURATION	Underground glass vat with its lees during 50 months. Total sulphites < 6.5g/hl
DESCRIPTION	A beautiful clear yellow color with golden reflections. A rich and complex nose mixing ripe yellow fruits and milky notes, buttery and slightly lemony notes. An unctuous and structured mouth with a tense and very long finish.
WINE AND FOOD PAIRING	Turbot steak a la plancha, Sot l'y laisse of poultry and grenaille potatoes. Tartar of sea bream with citrus fruits, soft-boiled eggs and salad of salicornia and Nantaise lettuce
TASTING	Idealy open the day before or decant one hour before before serving 11 to 14°C, drink from 3 to 15 years and more !



Domaine des Cognettes – 25 route de St Crespin, Bournigal - France
Tel : +33 (0)2 40 54 45 62 Email : domainedescognettes@orange.fr
Retrouvez tous nos vins sur http://www.domainedescognettes.com