

*The « Clos des Choffardières » is a old plot of Melon Blanc grapevines of the domain of Cognettes.*

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|------------------------------|---|
| <b>GRAPE VARIETY</b>         | Melon blanc 100%  |
| <b>AGE OF THE VINES</b>      | 40 to 74 years old  |
| <b>SURFACE</b>               | 1,3 ha  |
| <b>CULTURE TYPE</b>          | 100% organic  |
| <b>SOIL TYPE</b>             | Selective parcels over granite more or less degraded with sandy- clayed blended in some pebbles of quartz.  |
| <b>HARVEST</b>               | 100 % by hand and selective grapes<br>Yield 32hl/ha - vintage 2020<br>Degré : 12,5° by vol.   |
| <b>NATURE</b>                | Pressing whole cluster in pneumatic press<br>Natural Settling<br>Native yeast, malolactic fermentation achieved<br>Fermentation in underground glass tank   |
| <b>VINIFICATION</b>          | Underground glass tank with its lees during 38 months,<br>bottling december 2023.<br>Total sulphites<6,5g/hl  |
| <b>MATURATION</b>            | The soil is granit rock with many pebble of quartz. The maturation on its lees in the underground vat over forty-five months is really maturing specific in our appellation. The expression of this Muscadet is highly different from the young Muscadet that everyone knows. It's a real discovery to share. Beautiful light yellow color. |
| <b>DESCRIPTION</b>           | A nose of toasted notes and candied fruits such as apricot and exotic orange. The palate is ample, round and structured. We find the aromas of apricot and candied fruits.  |
| <b>FOOD AND WINE PAIRING</b> | Scallops snaked with herb oil, osso buco, pressed cheese like Comté or Swiss Gruyere  |
| <b>TASTING</b>               | 11°-14°, drink between 5 / 15 years and more !  |

