

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

<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 Yield 32hl/ha - vintage 2020 Degré : 12,5° by vol.
<b>NATURE</b>	Pressing whole cluster in pneumatic press Natural Settling Native yeast, malolactic fermentation achieved Fermentation in underground glass tank
<b>VINIFICATION</b>	Underground glass tank with its lees during 38 months, bottling december 2023. 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 !



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