

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

GRAPE VARIETY	Melon blanc 100%
AGE OF THE VINES	40 to 74 years old
SURFACE	1,3 ha
CULTURE TYPE	100% organic
SOIL TYPE	Selective parcels over granite more or less degraded with sandy- clayed blended in some pebbles of quartz.
HARVEST	100 % by hand and selective grapes Yield 32hl/ha - vintage 2020 Degré : 12,5° by vol.
NATURE	Pressing whole cluster in pneumatic press Natural Settling Native yeast, malolactic fermentation achieved Fermentation in underground glass tank
VINIFICATION	Underground glass tank with its lees during 38 months, bottling december 2023. Total sulphites<6,5g/hl
MATURATION	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.
DESCRIPTION	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.
FOOD AND WINE PAIRING	Scallops snaked with herb oil, osso buco, pressed cheese like Comté or Swiss Gruyere
TASTING	11°-14°, drink between 5 / 15 years and more !

