

LES VIGNES DU BOURG 2018



APPELLATION : Muscadet Sèvre & Maine sur Lie

YIELD : 45 to 50 hL/ha

DENSITY OF PLANTINGS : 6660 /7500 vine/ha

HARVEST : 100% Manual

GRAPE : Melon de Bourgogne

VINE AGE : average of 35 years

ANNUAL PRODUCTION: 3500 cases

ALCOHOL CONTENT : 12 % vol

ORIGIN, TERROIR AND CLIMAT: « *Les Vignes du Bourg* ». As its name suggests, this cuvée comes from vines in the heart (Bourg in French) of the village "Monnières". They are grown on sandy-silty soil resulting from the alteration of gneiss.

VINIFICATION : The grapes are picked by hand in crates of about 10-15 kg. The harvest is gently pressed. After a slight settling, the juice is vinified in the respect of the terroir and the vintage. Fermentation starts spontaneously without exogenous yeasts or enzymes. It takes place slowly at a temperature between 18 and 20°C for about a month. Some stirring is done before winter. The wine is aged on lees until March following the harvest. The wine is then "pulled on Lie" to preserve all its freshness. Since 2018, there is no malolactic on this cuvée. Harvested at the right pH, the wine can avoid this second fermentation, in order to keep more acidity and freshness.

SULPHUR TREATMENT : 45 to 55 SO2 total.

TASTING NOTES : *The "Les Vignes du Bourg" offer a rich and generous tasty wine with notes of citrus fruits and fresh fruits with a beautiful mineral and saline structure.*