



APPELLATION : Muscadet Sèvre & Maine sur Lie

GRAPE : Melon de Bourgogne

VINTAGE: 2012

ALCOOL : 12 % vol.

ORIGIN AND TERROIR: This first cuvée 2012 is a blend of my different terroirs. The soils are shallow sand-silt soils with a portion of which are seated on gneiss rock which gives fruity wines while young. It opens after few years on mineral and floral aromas

The remainder of our vines are cultivated on soils lying over Gabbros rock (black rocks), which gives a richer and fuller wine that open after few years on menthol, anise and liquorice notes.

WINE MAKING : Manual harvest in 10-15Kg Basket to avoid to crush the grapes. Sorting is made in the vineyard.

Gentle press and slight settling before to let start the fermentation in respect of the Terroir and vintage.

Fermentation starts by itself without exogenous yeasts and without enzymes. They occur slowly at a low temperature between 18 and 20 ° C for about one month

At the end of the fermentation process, the wines are aged in the lies for a year.

some bâtonnages are carried out before the winter and spring to promote yeast autolysis which brings more complexity to the wine. Bottling happen end of October 2013 after a slight filtration.

TASTING NOTES : The 2012 vintage has a clear golden color with bright reflects.

At the opening, the nose is very saline and iodine. It opens with aromas of citrus, white flowers and a nice minerality. On the palate, we appreciate salinity, the fruit, and the length and power of this wine. We catch a glimpse of its potential guard with the presence of tannins in the finish that will get softer over the years.

Along with shrimps, it will be ideal for aperitifs. It will be perfect with oysters or other shellfish. After decanting, it matches with fish or white meat.

