

Vieilles Vignes

Muscadet Sèvre et Maine sur lie

A wine that reflects well its terroir with mineral notes and an harmonious mouth and a very good length.



CULTURE

- Grape variety: Melon de Bourgogne.
- Yields: 45-50 hl/ha.
- Soil: Micaschist.
- Age of the vines : more than 40 years old.



VINIFICATION

- Very gentle pneumatic pressing.
- Light racking of the must after one night decanting.
- Vinification in stainless steel tanks.
- Monitoring and regulating of temperatures (15-18°).



MATURING & AGEING PROCESS

- According to the plots bottling of the "Vieilles Vignes" takes place in the spring or in autumn.

- A minimum of 6 months and up to 9 months of maturing on its fine lees.
- Rich and fresh it will charm you after a few months in bottle.



TASTING

- Clear, yellow colour with a hint of green.
- Intense flowery smell (rose, acacia, honeysuckle).
- A typical example of a great Muscadet with a pleasant attack, length and persistency in the mouth and a mineral final taste : the expression of a terroir.
- This great Loire Valley wine is best served with fish and white meat, goat cheese.

Its complexity and minerality make it a very special wine!

