



TECHNICAL SHEET

Département 44

Muscadet, Sèvre et Maine Sur Lie, 2019

Variety/Varieties

Melon de Bourgogne

Vineyard Sites

Village of Vertou

Grape Growers

Pierre-Marie & Marie Luneau

Climate

Cool Maritime

Alcohol

12.5%

Soil

Granite

Residual Sugar

<2g/l

Vine Management

Single Guyot

Total Acidity

3.05 g/l, H2SO4

Serving Temp

8-10°C

Cellaring Potential

2-4 years

Wine Making

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground vats for seven months without racking until bottling in springtime.

Palate

Perfect balance between the refreshing, saline bite of the apple and lemon fruit and the added depth and texture provided by time spent in contact with lees. As fine as Muscadet gets!

Colour/Appearance

Pale Lemon

Aroma/Bouquet

Apple, cream and a gentle leesiness.

Food Pairing

Excellent as an aperitif, perfect with all shellfish, grilled fish and soft cheeses.