



**GRAPE-VARIETY:** Melon de Bourgogne.

**SURFACE:** 3 ha (7.4 acres).

**AGE OF VINES:** 45-55 years old.

**TERROIR:**

Loire Valley Loire vineyard  
Orientation of slopes is NORTH WEST.  
Light soil. Sub-soil: Gneiss

**PRODUCTION:** about 40 hl/ha  
Soil ploughing and soil scraping.  
Canopy management.

**PRUNING:** Simple Guyot.

**VINIFICATION AND REFINING:**

**Organically farmed since 1975.**

**Biodynamic – Demeter certified since 1998**

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation 100 % natural yeast.
- Aged **10 months** “on the lees” in underground vats covered with glass tiles.

## MUSCADET Sèvre et Maine GNEISS



**TASTING NOTES:**

This vintage is selected for its minerality and the powerful character of its territory. It is crystal clear and white gold in colour with reflections of green. The nose is opulent, rich in white fruits, notes of pear, notes of white flowers (jasmine, honeysuckle). We also register citrus, hazelnut, almond and mineral notes. The mouth is soft, dense and expressive. The wine is fruity, juicy and intense. A good volume with a remarkable balance held by a beautiful vivacity, registering salt, mineral and finally citrus fruits. Invited to the grandest of tables, this Muscadet will enhance the flavour of fish in sauce or white meat.

**FOOD AND WINE PAIRING:**

Mussel soup with coriander and orange zest  
Savoury tart, duo of “andouille” and monkfish.  
Skate with capers and a “beurre noisette”.  
Eels and frogs legs “à la provençale”.  
Pike, Perch with a “beurre blanc”.  
Tuna and courgette Lasagne.  
Cheeses: Fresh Goats Cheese.

**TASTING:**

Ideal serving temperature is between **9° à 11°**  
**To drink 3-4 years.**