



## MUSCADET Sèvre et Maine GRANITE



**GRAPE-VARIETY:** 100 % Melon de Bourgogne.

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

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

**TERROIR:**

Loire Valley Loire vineyard  
Orientation of the slopes is SOUTH WEST.  
Stony soil. Sub-sol: Two-Mica Granite.

**PRODUCTION:** 35 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 **18 months** “on the lees” in underground vats covered with glass tiles.

**TASTING NOTES:**

It is the colour of white gold. An elegant nose with pronounced notes of mineral, flint, silex, and notes of citrus fruits and oyster shells. The attack is sharp and straight, the mouth crystalline imparting a great purity, fresh with the ambiance of the sea; mouth slim, fleshy and complex, very salty notes and notes of chalk and citrus fruits. A wine equipped with a long life with a persistent ambiance of the sea. A wine essentially to keep...

**FOOD AND WINE PAIRING:**

Tartare of langoustines, zest of lime and mandarin.  
Raw fish, Sushi and sashimi of white fish, sea bass and sea bream...  
Shellfish, refined oysters, crayfish.  
Carpaccio of Scallops with kaffir lime zest.  
Turbot, John Dory, Monkfish in sauce, Skate with capers, beurre noisette.  
Eels “à la Provençale”. Wild Sea Bass with an oyster sauce and seaweed butter.  
Grilled Rabbit Leg with rosemary, tian of courgettes  
Cheeses: Livarot, Epoisses, goat cheese

**TASTING:** Expected to keep well

Ideal serving temperature: **10° à 11°**

**To drink on 10 years.**