

Amphibolite Nature

Muscadet



Type of Wine: Melon de Bourgogne

Allergens: This wine does not contain any allergènes.

Ready to drink: Amphibolite conditions do not produce wine that keep well, so this refreshing vintage should be consumed as soon as it appears on the shelves and before the end of the year. It is a pleasant wine to be enjoyed sitting out on the terrace or in a pavement café on a sunny day.

Appellation: MUSCADET SEVRE ET MAINE

Soil: AMPHIBOLITE. Metamorphic rocks established when sea-levels fell, green rocks in a state of erosion.

Age of vineyard: 23 to 40 years old on 7 ha 50.

Yield: 24 hl per hectare in 2008 because of the frost in spring. 45 hl/ha in a normal year.

Goes well with...: Oysters, which will bring out its freshness and faint hint of iodine – the perfect gastronomic mate for this pleasing vintage.

Wine production: harvested by hand, pneumatic pressing of while clusters followed by cold washing to remove mud splashes. Heat-regulated fermentation in vitrified vats. Sediment left to settle for 3 months to conserve the freshness and sparkle that is associated with the strong presence of carbonic gas which occurs naturally during the fermentation process.

No sugar is added to the fermenting wine.

Bottling: End of February, which cannot have the sur Lie Appellation.