VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Dry Muscat Vin de France

L'ORIGINAL

Grape variety	100% Muscat
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Terroir on low-fertile brown soil, developed on amphibolite terroir. Green Rock
Age of vines	5-year-old-vines
Winegrowing	Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C. Several stirrings of the lees are arried in november and december
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12 bottles boxes conditioning
Tasting notes	Robe: limpid, gold and brilliant Nose: powerful, fresh of citrus and passion fruit bouquet Mouth: soft with nice apple aroma
Food and wine	Apéritif, crab salad, asparagus, cold lobster with mayonnaise, mussels, fried prawns, smoked salmon, asian cuisine, pudding with apples
Service temperature	10°C
Ageing	2-3 years

VIGNOBLE MALIDAIN - 6 le Demi Bœuf – 44310 LA LIMOUZINIERE – France
Tel +33 (0)2 40 05 82 29 – Fax +33 (0)2 40 05 95 97 – contact@vignoblemalidain.com – www.vignoblemalidain.com