



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Muscadet Côtes de Grandlieu sur lie **SENSATION DE GRANDLIEU**

Grape variety	100% Melon B
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Soil on clear and silico-clayey ground developed on a micaschiste mother (relatively early) and amphibolite green rock.
Age of vines	25-year-old vines
Winegrowing	Cold stabulation, cold statique raking during 24 or 36 hours. Controlled alcoholic fermentation between 15° and 20°C during minimum 15 days. Ageing on the lees, with several stirrings of the lees between 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, brilliant with gold tints Nose: complex and very fruity bouquet of pear, quince, pineapple Mouth: round, rich, intense fruity of pineapple, fresh finish
Food and wine	Aperitif, warm oysters, crab and citrus, raw fishes (sushis and sashimis), nuts of Saint Jacques risotto, trout with blue cheese, « blanquette » of the sea (mixed fishes and nuts of Saint Jacques), grilled prawns with garlic and parsley, goat cheese, Curé Nantais (typical cheese from Nantes : soft cheese with cow milk)
Service temperature	10°C
Ageing	2-3 years

