



VIGNOBLE  
MALIDAIN  
LE DEMI BŒUF

## Muscadet Côtes de Grandlieu AMPHIBOLITE DE GRANDLIEU



Grape variety	100% Melon B
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Dark scarcely fertile soil on dark red amphibolite green rocks
Age of vines	15-year-old vines
Vinification	Ageing on the lees for 30 months in underground concrete tank. Cold static settling. Controlled alcoholic fermentation from 15 ° to 20 °C.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12-bottle-boxes conditioning.
Tasting notes	Robe : limpid, golden shades Nose : nice nose of caramel and floral notes of honeysuckle Mouth : creamy, mineral and hazelnut notes, with a beautiful mineral length, very fine
Food and wine	Aperitif, pike perch in sauce, lobster tail skewers, line bar fillet, sea bream tartar, scallop casserole, fine cheese
Service temperature	12°C
Ageing	5-10 years

