

# LE DEMI-BOEUF

## AOP Muscadet Côtes de Grandlieu sur lie



### ■ 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.

### ■ WINEMAKING PROCESS

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 stirrings of the lees several times between November and December.

### ■ TASTING NOTES

Robe: Clear, brilliant, gold-green.

Nose: Mineral, lemony and delicate with green apple end notes.

Mouth: Good initial intensity, supple, lemony citrus aromas, nice length with minerality in the finish.

### ■ AGE OF THE VINES

15-year-old vines

### ■ AGEING

2-3 years

### ■ ALCOHOLIC DEGREE

12%

