

OVOÏD MUSCADET

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 raking. Controlled alcoholic fermentation between 18° and 20°C. Ageing in natural concret ovoïd vat, that provide natural micro-oxygenation and movement of the lees. Several spirrings of lees between November and December.

■ TASTING NOTES

Robe: brilliant with gold tints.

Nose: complex, mineral and mentholed.

Mouth: nice fat attack, round, ample, with a mineral persistent finish.

■ AGE OF THE VINES

25-year-old vines

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

12%

