

# SENSATION

## AOP Muscadet Côtes de Grandlieu sur lie



VIGNOBLE  
MALIDAIN

### ■ 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.

### ■ 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 several stirrings of the lees between November and December.

### ■ 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.

### ■ AGE OF THE VINES

25-year-old vines

### ■ AGEING

2-3 years

### ■ ALCOHOLIC DEGREE

12%



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