

# MYSTERRES BLANC

IGP Val de Loire



VIGNOBLE  
MALIDAIN

## ■ GRAPE VARIETY

100% Grolleau Gris

## ■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and siliceous soil developed on a micaschist mother.

## ■ WINEMAKING PROCESS

Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C.

## ■ TASTING NOTES

Robe: gold with green tints.

Nose: pleasing, floral (broom), crystallized pineapple, exotic fruits finish.

Mouth: very pleasing and fat attack, ample, round and fruity (white fruits).

## ■ AGE OF THE VINES

20-year-old vines

## ■ AGEING

2-3 years

## ■ ALCOHOLIC DEGREE

11.5%



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