

M [sweet]

Vin de France



VIGNOBLE
MALIDAIN

■ GRAPE VARIETY

100% Muscat petit grain

■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on low-fertile brown soil, developed on amphibolite terroir. Green rock.

■ WINEMAKING PROCESS

Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C. Residual sugars are blocked by the cold. Sterile filtration.

■ TASTING NOTES

Robe : right, shiny, golden yellow.

Nose: powerful, fresh, quince bouquet, caramel then honey.

Mouth: soft and silky, aromas of white fruits.

■ AGE OF THE VINES

5-year-old-vines

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

10%



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