



Réserve 2017

AOC Muscadet Sèvre et Maine

The Muscadet made for ageing !

« My idea is to let the minerality dominate the wine thanks to a prolonged ageing on lees. », Fred

Terroir : Gabbro

Soil : Siliceous-clay

Varietal : Melon de Bourgogne 100%

Average vine age : more than 60 years

Yield : 5 Hl/Ha (frost)

Harvest : by hand

Ageing : underground tank with glass surface, 29 months

Bottling : March 18, 2020

Analysis before bottling :

- Alcohol content : 11,5%
- Total acidity (H₂SO₄): 4,40 g/l
- Residual sugar : 2 g/l
- Free SO₂ : 28 mg/l

Food pairing : Perfect with a refined Comté cheese.

