



Réserve 2022

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 : 40 Hl/Ha

Harvest : by hand

Ageing : underground tank, 25 months

Bottling : November 8, 2024

Analysis before bottling :

- Alcohol content : 11,5%
- Total acidity (H₂SO₄): 3,25 g/l
- Residual sugar : 2.30 g/l
- Free SO₂ : 12 mg/l

Food pairing : Perfect with a refined Comté cheese.

