MUSCADET de SEVRE et MAINE. AOC

Cuvee de l'herminiere.

Reasoned (sustainable) viticulture, strict control of the crop levels, these pretty vines planted on warm soils consisting of micaschists and amphibolites covered in fine alluvial deposits give rise to a Muscadet of gastronomic quality.

The vineyard is located all around the village of La Haie-Fouassiere, one of the best terroir in Muscadet area.

Grape variety: 100% Melon de Bourgogne

Climate: Oceanic climate. Suitable for production of fresh and balanced wine.

Vine yield: 55 Hl/Ha

Winemaking: The grapes are harvested at optimal maturity, the objective is achieve perfect balance in the fruit. Hand-sorted before pressing. Fermented in thermo-regulated stainless-steel tanks. The

wines are matured on the lees in ordered give them additional richness. Bottled in the Spring following the harvest to preserve freshness and fruit.

Intense aromas, on the nose and in the mouth, first fresh, then revealing a heady mix of apricot, ripe peaches and the scent of flowers.



