

# Domaine du Vieux Chai

MUSCADET SÈVRE ET MAINE SUR LIE

**Grape variety :** Melon de Bourgogne

**Terroir :** South facing vineyard located on the hillsides of the Sèvre. **Amphibolite** ground (metamorphic rock) essentially composed of amphibole and feldspath crystals. It has a dark color and is derived from the volcano sedimentary rocks.

**Production method :** with Terra Vitis I get involved in an alternative course of action, that respect my vine, my soil and the ecosystem to be able to leave a insignificant imprint on the environment. This process guarantees a traceability controlled by an independent certifying agency. This is the most efficient way to produce a wine of great quality.

**Winemaking :** we harvest round grapes and we crush them softly. We do static clarification and fermentation during 2 weeks. The wine ages on lees all winter and we begin bottling process in spring.

**Tasting :** This Muscadet develops floral aroma, with a hint of lemon. It has a fine fruity mouth with a light beading effect that gives it its elegance (with iodine taste). It has a fine structure and the fruity final outcome is quite something.

**Advice :** Taste wonderful with mussels in white wine, oven cooked or papillote fish, has to be served fresh but without ice at 11°C.

