

CHATEAU DE LA RAGOTIERE VALLET

Muscadet de Sèvre et Maine 2014

Vin issu de vignes cultivées selon la démarche Terra Vitis



Grape variety: 100% Melon de Bourgogne

Region of production : Loire Valley, near the Atlantic Ocean, near the village of Vallet, in the Appellation Muscadet Sèvre et Maine sur lie.

Soil Type : Micaschiste Albitic with double micas (white and black)

Exposition : Hillside, very rocky South

Density : 6500 vines/ha

Yield : 40 hl/ha

Vines ages : +50 years

Vine-growing: Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

Winemaking process : Vibrating sorting table. Pneumatic press and very severe racking before alcoholic fermentation, temperature-controlled at 14-16°C. Aged on fine lees for 30 months in underground tanks, then bottled after cold precipitation of the tartar and sterile filtration.

Bottling : February 2017

Accompanies: Scallops, Lobster, Grilled fish, Creamed chicken Strawberries sabayon.

Storage: 6 to 10 years

«Aged on its lees for 29 months and bottled in February 2017, this is an exceptional Muscadet. It still has plenty of freshness along with a tight, mineral texture and lightly smoky flavors. The concentration gives the wine richness while it remains bone dry and crisp»

