

CHATEAU DE LA RAGOTIERE

Cuvée Amélie

Muscadet de Sèvre et Maine sur lie

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 : Silico-argillaceous on late mica schist.

Exposition : Hillside, very rocky South, South-East.

Density : 6500 vines/ha

Yield : 45 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. 100% Malolactic fermentation. Aged of fine lees for 10 months, then bottled after cold precipitation of the tartar and sterile filtration.

Accompanies: Grilled Lobster, Salmon, Scallops, Comté.

Storage: 3 to 5 years



«This soft, rounded wine is smooth with creamed apple flavors while also having a proper tangy of acidity. That tight and tangy edge makes the wine refreshing now while also allowing it to age for a few more months.»

