

CHATEAU DE LA RAGOTIERE

Sélection Vieilles Vignes

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 : 30-60 years

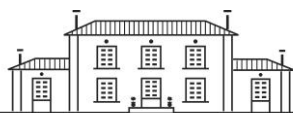
Vine-growing: Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

Winemaking process : Vibrating sorting table. Pneumatic press and very severe racking before alcoholic fermentation, temperature-controlled at 14-16°C. Aged of fine lees for 10 months in underground tanks, then bottled after cold precipitation of the tartar and sterile filtration.

Accompanies: Sea Food, Scallops, Lobster, Grilled fish, Asian food, Goat cheese.

Storage: 3 to 5 years

«The old vines here do give some concentration. More importantly, they give a great swathe of ripe fruit that is so crisp and refreshing. Lemon and the lightest texture are lifted by intense acidity and a lively, fresh aftertaste.»



Les Frères Couillaud

