

## Muscadet Sèvre et Maine Cuvée Alouette sur lie 2016 (AOC\*)

*Aromatic finesse and freshness*

**Grape variety:** Melon de Bourgogne.

**Terroir:** The “Alouette” is a the vineyard plot of five hectares since 1996 on this domain. It is composed of sandy soils on schist soils among the earliest of the Sevre et Maine.

**Winemaking:** every year the “Alouette” is vinified and bottled separately from other Muscadet vines. It is characteristic of mica schist soils, the traditional winemaking aims to express the finesse of the soil. This lees throughout the winter accompanied by periodic batonnages helps develop the fruit and mouth structure.

**Bottling:** according to the traditional method, after aging for six months, the wine is raked directly from its lees fermentation and bottled on the winery in early March. After optimal rest six months will express its flavor when tasting.

**Tasting:**

Eye: yellow dress and green hues.

Nose: very fine nose revealing aromas of white flowers, citrus and mineral notes.

Taste: First dashing, mouth develops finesse, predominantly white fruits, rich and long finish. The finish is slightly lemony.

**Serving suggestions:** Ideal as an aperitif with its aromatic finesse, it expresses all its potential with seafood or fish.

**Suggestion guard:** 24 months is a wine that expresses its potential in its youthful aromas. However, you can keep up to five years in the cellar, it will surprise you by developing candied fruit flavors.



\* AOC : Appellation d'Origine Contrôlée