

Le Plessis Glain Vieille Vigne 2015 (AOC*)

Minerality and power of the Sevre et Maine sur Lie

SILVER MEDAL IN CONCOURS GENERAL AGRICOLE PARIS 2016

Grape variety: Melon de Bourgogne.

Terroir: it is the older soil of the domain vines (70 years), the Old Vine wine is made of the most qualitative soil of the winery. Its sandy loam soils on schist give a powerful and rich wine.

Winemaking : harvested manually, Old Vine wine has a prolonged maturation on lees (ten months), accompanied by periodic batonnages, close during the first weeks and spacing over the months.

Bottling: as the traditional method, the wine is racked directly from its lees fermentation and bottled on the wine-estate usually in June.

Tasting:

Eye: yellow dress with golden highlights.

Nose: The nose displays a strong minerality, stone notes allied rifle white fruit aromas.

Palate: powerful on the palate, fat and long. Its aromas of dried fruit and candied fruit associated with great minerality gives this wine a great complexity.

Serving suggestions: from the appetizer for the most recent vintages, to fish in sauce, to white meat and cheese for vintages five.

Suggestion guard:

This is a wine to keep for up to five years.



Nous serions heureux d'avoir vos propres impressions de dégustations via la rubrique contact.

* AOC : Appellation d'Origine Contrôlée