

CHATEAU DE LA RAGOTIERE

Les Vieilles Vignes Muscadet de Sèvre et Maine sur lie



Organic wine certified by CERTIPAQ BIO - FR-BIO-09

Grape variety: 100% Melon de B. (Melon de Bourgogne)
Region of production : Loire Valley, near the Atlantic Ocean, near the village of Vallet, in the Appellation Muscadet Sèvre et Maine.
Soil Type : Silico-argillaceous on late mica schist.
Exposition : Hillside, very rocky South, South-East.
Density : 6500 vines/ha
Yield : 45 hl/ha
Harvest : September
Vines ages : 40-50 years old
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 – La grande Ragotière – 44330 La Regrippière – France
www.freres-couillaud.com

