

CHATEAU DE LA RAGOTIERE VALLET

Muscadet de Sèvre et Maine 2018

Certification: Terra Vitis, Sustainable Viticulture



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 : Micaschiste Albitic with double micas (white and black)

Exposition : Hillside, very rocky South

Density : 6500 vines/ha

Yield : 40 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. Aged of fine lees for 44 months in underground tanks (ciment with glass tiles), then bottled after fining.

Bottling : April 2022

Accompanies: Scallops, Lobster, Grilled fish, Creamed chicken Stawberries sabayon.

Storage: 6 to 10 years

«44 months of aging on fine lees. Notes of quince, candied fruit and liquorice for a cuvée of great complexity»



Les Frères Couillaud – La grande Ragotière – 44330 La Regrippière – France
www.freres-couillaud.com

