



Variety: 100% Melon

Vineyard(s) /Appellation: Muscadet Sèvre et Maine Sur lie Cuvee Prestige

Vineyard Size /Soil / aspect / slope: Schist soil, 25 hectares, Hillside south-west exposure. Guyot simple pruning. Vines are planted 1.4 meters by 1 meter, to a density of 7,000 vines per hectare.

Yield / Age of vines: 5000 liters per hectare/ 25 years

Harvest Date: 10th to the 18th of September

Wine Maker: Serge Saupin

Vinification: Pneumatic press, fermented in temperature controlled stainless steel tanks for 2 to 3 weeks at 16 to 18 degrees Celsius. No malolactic, vinified sur lie.

Analysis: Alcohol: 11.75 vol%; Acidity: 4.79 g/l; Residual Sugar: 0.9 g/l

Winemakers notes: This wine has developed a fresh and flowery, on the mouth a balance of richness and length, with a lively finish.

Number of cases produced: 1,000 cases

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P (718) 433-0077 C (917) 459-6646 F (718) 433-4111
STEVE@AVATARWINEMARKETING.COM