CHATEAU DE LA RAGOTIERE

Les Schistes

Muscadet de Sèvre et Maine sur lie *Terra Vitis, Sustainable Viticulture*



Grape variety: 100% Melon de B.

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: 55 hl / ha

Vines ages: 20-35 years Harvest: September

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 7 months, then bottled after cold precipitation of the tartar and sterile filtration.

Accompanies: Oysters and Sea Food, raw and grilled fish, crab,

lobster.

Storage: 2 to 5 years

«A benchmark example, very clean with citrus understones to the pure fruit and mineral bouquet. Persistent and fruity on the palate with a refreshing acidity to balance. »



