

CHATEAU DE LA RAGOTIERE

Granite

Muscadet de Sèvre et Maine sur lie

Terra Vitis, Sustainable Viticulture



Exposition : Hillside, very rocky South, South-East.

Grape variety : 100% Melon de B.

Region de production : Loire Valley, near the Atlantic Ocean, near the village of Vallet, in the Appellation Muscadet Sèvre et Maine.

Soil type : Granite

Exposition : South West plot.

Density : 6500 vines/ha.

Yield : 35 hl/ha

Residual sugar : <0.5g/l.

Vines ages : 40 ans

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 racking before alcoholic fermentation, temperature-controlled at 14-16°C. Aged on fine lees for 10 months in underground tanks, then bottled after cold precipitation of the tartar

Accompanies: Scallops Carpaccio, Sushi and grilled fish or as an aperitif.

Storage: 3 to 5 years

«Full and mineral nose with menthol aromas, with toasted notes on the palate. The finish stands out with its iodine notes.»



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

