

DOMAINE DE LA RAGOTIERE

SAUVIGNON Cuvée Prestige

IGP Val de Loire

*Certification: Terra Vitis, Sustainable Viticulture
In Bio Conversion since 2019*



Grape variety: 100% Sauvignon blanc with a plantation density of 6700 plants per hectare.

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: Double Mica schistes Albitic (Black and White), very rocky.

Exposure: West orientation.

Density: 6500 vines/ha

Yield: 62 hectolitres/hectare.

Vines ages: 10 years

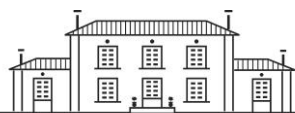
Vine-growing: Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

Winemaking process: Vibrating sorting table. Pneumatic press and very severe racking. 100% in glass tanks. Cold tartaric precipitation with inoculation and sterile filtration.

Accompanies: Aperitif, Shrimps, Fish with sauce, White meat and Goat cheeses.

Storage: 2 to 4 years.

« A particularly expressive nose dominated by a blackcurrant fruitiness and a beautiful finesse and length in mouth. Perfect to serve with grilled fish or scallop »



Les Frères Couillaud

