

CHATEAU DE LA RAGOTIERE

MOUZILLON – TILLIERES 2018

Muscadet de Sèvre et Maine

Certification: Terra Vitis, Sustainable Viticulture



Grape variety : 100% Melon de B.

Région of production : Loire Valley, near the Atlantic Ocean, in the Appellation Muscadet Sèvre et Maine sur lie.

Soil Type : Gabbro

Exposition : Hillside, very rocky West exposition.

Density : 6500 vines/ha

Yield: 45 hl/ha.

Alcool content : 12% Alc./vol.

Sugar : <0.5g/l.

Vines ages : 45 years

Harvest : September 2018

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 36 months in underground tanks (ciment with glass tiles), then bottled after fining.

Bottling : September 2021

Accord Mets/Vins Food/Wine pairing: Salmon, volaille de Bresse, langoustines flambées, hard cheese.

Storage : 5 to 8 years

The very powerful nose reveals all the minerality of an exceptional terroir! The nuances of flint and flint blend perfectly with the complexity of the toasted bread and the finesse of the cherry blossom. The mouth has a very nice foundation, giving us the sweetness of liquorice notes enhanced with a hint of star anise. The bitter orange zest gives this wine a refreshing bitterness for a very powerful finish.

