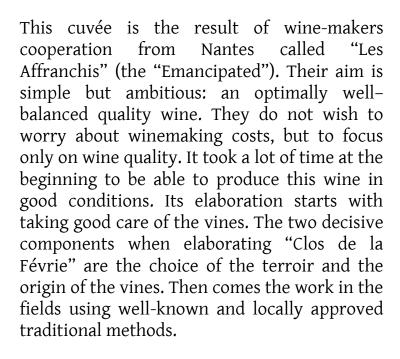


## Muscadet Sèvre-et-Maine AOC

## Le Clos de la Févrie 2015



"To make a great wine You need a certain kind of philosophy You need to be a dreamer"



**Terroir**: Clay and silica soil with stones; warm and not very deep; subsoil: orthogneiss

**Plant:** Selection of old Muscadet plants

**Vinification:** Light racking of the must; indigenous yeast; long fermentation; ageing on its lees during twelve to fourteen months

Taking care of the vine: Short pruning: fruiting cane with eight eyes; soil work: ploughing between and around the plant, scraping, etc.; nature friendly, no antibotrytis spraying.

**Tasting:** The wine has a beautiful shiny and golden color, fine aromas with notes of minerals and flowers. Notes of citrus appear after shaking. This wine is well-balanced, round and rich in mouth. The typical characteristics of this appellation come out intensively and persistently in the middle of tangy aromas. This is a great Muscadet.

