

Château de la Ragotière
Sélection Vieilles Vignes
Muscadet Sèvre et Maine Sur Lie



Grape Variety: 100% Melon de Bourgogne
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: Silico-argillaceous on late mica schist.
Exposition: Hillside, very rocky south-southeast.
Density: 6500 vines/ha (2,650 vines/acre)
Yield: 45 hl/ha (3.33 tons/acre)
Vines Age: 30-60 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 before alcoholic fermentation, temperature-controlled at 14-16°C (57-61°F). Aged on fine lees for 10 months in underground tanks, then bottled after cold precipitation of the tartar and sterile filtration.
Accompanies: Seafood, scallops, lobster, grilled fish, Asian food, goat cheese.
Storage: 3 to 5 years

“The old vines here do give some concentration. More importantly, they give a great swathe of ripe fruit that is so crisp and refreshing. Lemon and the lightest texture are lifted by intense acidity and a lively, fresh aftertaste.”

