

# Château de la Ragotière

## CUVÉE AMÉLIE 2022 Muscadet de 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

Schists on a very stony hillside facing South East

### EXPOSITION

Hillside, very rocky South, South-East.

### DENSITY

6500 vines/ha (2,632 vines/acre)

### YIELD

45 hl/ha (3 tons/acre)

### AGE OF VINES

Fifty years

### ALCOHOL

12% by vol

### SUGAR

0.5 g/L

### HARVEST

September

### VINIFICATION

Cold settling for 5 days. Alcoholic fermentation controlled over 4 weeks. 100% Malolactic fermentation in vats at the start of winter. Aging on fine lees for 14 months in underground vats. Bottled in November/December after cold precipitation.

### PAIR WITH FOODS

Grilled lobster, Breton salmon steak with fleur de sel, sole with white butter, scallops, flambéed langoustines.

### STORAGE

Three to five years

### TASTING NOTES

This Muscadet is surprising. Nose of white candied fruits with a note of honey. On the palate it is very pleasant, the accents of linden and verbena bring a lot of freshness.