



Authenticity and Quality...

# Muscadet Sèvre et Maine sur Lie Vieilles Vignes, Clos des Mulonnes *Domaine de la Garnière*



Muscadet “sur Lie” is known for its freshness, aromas and marked fruitiness. To obtain this “special mention”, the wine making process must respect stricter quality criteria. After fermentation, the wine remains on its lees for 4 to 5 months (9 months for this cuvée) until bottling, a period during which no racking takes place. Bottling is only permitted between March 1<sup>st</sup> and November 30<sup>th</sup> in the year after harvest.

This cuvée, made with old vines, offers a more complex structure with elegant white fruits aromas.

## WINE AND FOOD

**Serve between 9°-11°C with**  
Grilled fish or in a sauce  
(especially beurre blanc) -  
Creamy Goat cheese

## THE DOMAIN

The “Domaine de la Garnière” is a three generations family domain. Since 1945, vines have been cultivated with passion, assuring quality of production. The vineyard is composed of 28 hectares of vines, half planted of Melon de Bourgogne grape variety producing Muscadet Sèvre et Maine. The domain produces 130,000 bottles/year.

## THE VINEYARD

**Soil:** Silica and clay  
**Sub-soil:** Schist and mica-schist  
**Grape variety:** Melon de Bourgogne  
**Age of the vines:** 50 years old  
**Area:** 1.5 ha  
**Yield:** 50 hl/ha  
**Production:** 10,000 bottles/year

## HARVEST

Mechanical at maturity for a better richness

## WINE MAKING PROCESS

- Pneumatic pressing
- Slow settling of the must
- Slow fermentation at 17-19°C
- **Maturing on lees** during 9 months in underground vats
- Clarification without racking
- Three stirrings in December
- Bottling after a filtration in May

## TASTING NOTES

This dry white wine comes from a very old parcel of vines on a very good terroir. It is appreciated for its complexity, its elegance, its roundness and for its light aromas of white flesh fruits.

## EVOLUTION

To be consumed within 5 years

## REWARDS

2003 vintage: **Silver medal** in Paris

Article in the NY Times - April 2006