

SAUVION

CARTE D'OR MUSCADET SÈVRE ET MAINE SUR LIE. 2007

Color	White
Varietal	100% Melon de Bourgogne
Appellation	Muscadet Sèvre et Maine sur lie
Residual sugar	2.5 g/l
Alcohol content	12% alc/vol
Area	197.68 acres
Soil	Sand and schist
Rootstock	101.14
Fertilization	None
Density	2,711 vines/acre
Ages of vines	20 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	25 days
Temperature	60.8°F
Malolactic fermentation	No
Maturation	6 months on the lees
Fining	Filtration
Aging	Up to 5 years
Appearance	Diamond with silver highlights
Nose	Yellow peach, pear, grapefruit, mint and citrus
Palate	Dry, fresh, with a great finesse, ending with notes of citrus
Food pairing	Enjoy it as an aperitif, or with a seafood platter

