

SAUVION

HAUTE CULTURE "CARDINAL RICHARD" MUSCADET SÈVRE ET MAINE SUR LIE. 2007

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| Color | White |
| Varietal | 100% Melon de Bourgogne |
| Appellation | Muscadet Sèvre et Maine sur lie |
| Residual sugar | 2 g/l |
| Alcohol content | 12% alc/vol |
| Area | 7.41 acres |
| Soil | Granite and argyle |
| Rootstock | 3309C |
| Fertilization | None |
| Density | 2,711 vines/acre |
| Ages of vines | 33 years |
| Pruning | Simple Guyot |
| Harvest | Machine harvest |
| Fermentation | In temperature-controlled stainless-steel tanks |
| Duration | 22 days |
| Temperature | 68°F |
| Malolactic fermentation | No |
| Maturation | 6 months on the lees |
| Fining | Filtration |
| Aging | Up to 10 years |
| Appearance | Crystal clear with green highlights |
| Nose | White fruit followed by exotic flavors, very firm |
| Palate | Very refreshing, fine, elegant, fruit compote flavors |
| Food pairing | It is the perfect accompaniment of seafood, bass, curries, as well as tapas and sushi. Excellent as an aperitif! |

