

SAUVION

HAUTE CULTURE "CHÂTEAU DU CLÉRAY" MUSCADET SÈVRE ET MAINE SUR LIE. 2008

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	98 acres
Soil	Sandy-clay
Rootstock	3309C
Fertilization	No
Density	2,711 vines/acre
Ages of vines	37 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	21 days
Temperature	68°F
Malolactic fermentation	No
Maturation	6 months on lees
Fining	Filtration
Aging	Up to 15 years
Appearance	Translucent with silver highlights
Nose	Bouquet of white flowers combined with fresh citrus fruits
Palate	Exceptionally fresh and rounded, very palate-pleasing
Food pairing	A perfect partner for seafood, shellfish, scallops; also delicious as an aperitif!

