

SAUVION

SAUVION 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	98.84 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	25 days
Temperature	60.8°F
Malolactic fermentation	No
Maturation	6 months on the lees
Fining	Filtration
Aging	Up to 5 years
Appearance	Pale yellow with silver highlights
Nose	Yellow peach, pear, grapefruit, lime
Palate	Dry and crisp, thirst quenching
Food pairing	Seafood, grilled fish or fish in sauce and sushi

