

SAUVION

LOIRE VALLEY - MUSCADET SÈVRE ET MAINE

Color	White
Varietal	100% Melon de Bourgogne
Appellation	Muscadet Sèvre et Maine
Residual sugar	2.5 g/l
Alcohol content	12% alc/vol
Area	74.13 acres
Soil	Siliceous-schist
Rootstock	3309C
Fertilization	None
Density	2,711 vines/acres
Ages of vines	35 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	28 days
Temperature	66.2°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	Up to 3 years
Appearance	Pale gold
Nose	Floral, exotic fruits and slightly toasted notes
Palate	Fresh, round and well-balanced on the palate, with good fullness; pleasant finish evoking exotic fruits and hazelnut
Food pairing	Excellent with sushi, spicy Asian food and tapas

