



Mouzillon-Tillières
Cru Communal
« Rubis »

Situation	25 kilometres South East of Nantes, in the Loire Valley
Vintage	
Appellation	Muscadet Sèvre et Maine
Présentation	Smoked sommelier bottle Val De Loire
Packaging	6 or 12 lying bottle boxes
Grape Variety	100% Melon de Bourgogne, 30 year old vines.
Soil	Sandy clay and Gabbro
Vinification	Pneumatic pressing Long fermentation with natural yeast in underground thermo-regulated glass- covered tanks, on its own lees.24 months without racking.
Degrees	12.5 %
Acidity	4,5 gr/l
Tasting	Colour: golden yellow, very shiny Nose: it develops complex aromas of fruit Ripe fruit, candied fruit, almond, sometimes with smoky notes Mouth: full-bodied and concentrated wine. Beautiful harmony.
Ageing	5 years or more
Food pairing	These wines are ideal in a meal with noble fish in sauce, white meat and some cheese. These wines are best fresh but not chilled (8 to 10°C). You may decant them 1 hour before tasting so that they open up and fully develop their bouquet.



Terra Vitis
Observer, respecter pour produire

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