



## La Griffe des Bons Crus

Domaine Bretonnière Vieilles Vignes The mark of the Good Vintages

Area 25 kilometres South East of Nantes, in the Loire Valley

Appellation Muscadet Sèvre et Maine sur Lie

**Presentation** Nant bottle, according to a tasting commission regulation,

natural cork, white complex cap

Packaging 6 or 12 lying bottle boxes

Grape Variety 100% Melon de Bourgogne, 40 to 60 year old vines, selected on the

family winery.

Soil Sandy clay and Gabbro

Vinification Pneumatic pressing

Fermentation in thermo-regulated glass-covered tanks

Long fermentation

Degrees 12%

Acidity 4.5gr/1

**Tasting** Colour: golden green, very shiny

Nose: fine, powerful, fruity, mainly candied fruit

Mouth: ample and round wine. The perfect balance between the sharp attack and the persistence on the mouth makes this wine very harmonious. Its slight natural pearling brings along a nice

dashing.

Ageing 5 years or more

**Food pairing** Excellent as an aperitif, ideal accompaniment to shellfish, scallops,

fish with beurre blanc (white sauce) and the "noble "fish, pike. With old vintage, the fineness increases. Also ideal for white meat.

Terra Vitis

Observer, respecter pour produire

DOMAINE DE LA GRANGE-44330 MOUZILLON - FRANCE - TÈL. 02.40.33.93.60 FAX 02.40.36.29.79 E-mail: contact@dhardy.com-http://www.dhardy.com