



POUR L'HISTOIRE

- MUSCADET SÈVRE ET MAINE SUR LIE -

***Pour l'Histoire** is a **tribute** to our **past and present generations**, a collection that will highlight each year a significant event of our family winery. *This year, we'd like to tell you a little story about Philippe, who's retiring in a few months' time. On a beautiful autumn afternoon in 1966, the young winegrower, aged just 4, fell asleep at the foot of a vine. The team of pickers, busy all day harvesting the precious grapes, ended up forgetting the young dreamer in the plot.**

APPELLATION AOC Muscadet Sèvre et Maine sur Lie

COLOUR White

VINTAGE


2022 : Spring and summer marked by heat and drought. Very sunny, hot but very qualitative vintage. The juices are colorful, very rich and sweet.

GRAPE VARIETY 100% Melon B

TERROIR

45 years old vines. Selection of our best terroirs, elaborated following a blind tasting made by the family members.

PRODUCTION

Short pruning (« Guyot Simple »). **Certified Organic.** 
Ploughed soils (spring plough with discs and blades).
No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. Vinified in underground concrete tanks covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured on its lees during 10 months of fermentation. No racking until bottling in July 2023.

ALCOHOL PER VOLUME 12% vol

TASTING

Tasting temperature : 9-11°C.
Potential ageing is 5 years.

PAIRING SUGGESTIONS

Pink shrimp, salmon rolls with goat cheese or a grilled sea bream.

PACKAGING

Light Burgundy bottle (75 cl). Box of 6 bottles.

