

L'INTUITION

2006

Appellation :

AOP Muscadet Sèvre et Maine

Grape variety :

Melon de Bourgogne 100%

Vines age: 55 years old

Tasting notes:

The nose is subtle, almost tactile.

The texture is smooth, tight, with a hint of impertinence, carried by delicate bitter notes and a vibrant salinity.

A haute couture wine, transcending moments: this is a wine for collectors.

Service : Best served at 12°



Terroir:

An altered form of magmatic rock called 'gabbro' is the key to the exceptional depth of these wines. Vines are South-west oriented.

Production:

Very low yields (20 hL/h) make this exceptional wine a concentrate of fruit and minerality.

Vinification and ageing:

Manual harvesting in the best conditions. Immediate pneumatic pressing. Grape juice received by gravity without pumping. Fermentation lasts 20 days with temperature control. Aeration on the second day of fermentation to multiply the indigenous yeasts. Aged for 218 months in underground glass-walled vats until bottling.

Bottling : 04/10/2024

Alcohol degree : 12%vol

218 MONTH AGEING UNDERGROUND