

Domaine des Ratelles

Coming from plots located in The Hague Fouassière, Domaine des Ratelles benefits from an exceptional soil. We work it in order to give the best living conditions to the vines and to produce wines of great terroir. Always balanced, ample, elegant and distinguished.

Appellation:

Muscadet Sèvre et Maine sur Lie

Geographical situation: 15 ha vineyard on the slopes on the highest point of the Haye-Fouassière

Geology:

Sand surface with small quartz stones that warms the ground, the subsoil is

composed of gneiss and clay with facies

Grape variety:

100% Melon B or Muscadet (out of 3309)

Age of the vines:

35 years old

<u>Vineyard management</u>: pruning in Nantes guyots, trellised and grassed vines

Planting density:

6500 vines/ha

Yield:

55 hl/ha

Vinification:

Pneumatic pressing, settling, temperature control

Maturing:

6 months of maturation exclusively on fine lees in thermo-regulated

underground vats

Bottling:

By ourselves. Exclusively on lees from April following the harvest

Packaging:

6 or 12 bottles type Muscadet of 75cl and 12 bottles for half bottles 37,5 cl

Marketing:

From June following the harvest

Serve at 11° (not iced), to be drunk within 5 years of harvest.

Perfect as an aperitif and then as an accompaniment to fish in sauce such as pike with white butter.

LAURENCE ET GÉRARD VINET VIGNERONS EN MUSCADET