

## Clos de la Houssaie

A reference vintage highlighting the characteristic terroir of Muscadet Sèvre & Maine. Clos de la Houssaie is a 70 ares vineyard plot in the commune of La Haye Fouassière, partly surrounded by a stone wall that gives it an ideal microclimate for the grapes to mature. This clos was used as a reference in 1926 for the appellation "Grand cru de Sèvre & Maine". Since the 2009 vintage, it has been in recognition of "Cru Communal la Haye Fouassiere".

Appellation:

Muscadet Sèvre et Maine

Geographical situation: 70 ares plot in the commune of La Haye Fouassière

Terroir:

Metamorphic rock of the Ramée fault. Succession of amphibolites and

serpentinites

Grape variety:

100% Melon B or Muscadet

Yield:

45 hl/ha

Vinification:

Slow pressing, settling, temperature control

Maturing:

Exclusively on fine lees for 24 months

Bottling:

By us, in our cellars, 24 months after the harvest

Packaging:

Prestige bottle of 75 cl. Exclusively in cases of 6 bottles

Marketing:

After 3 years of bottle ageing

Tasting notes:

Yellow, golden colour, powerful aromas of ripe fruit, good minerality

combining finesse and elegance on the palate

Serve at 12° (not iced), to be drunk within 10 years of harvest.

Serve as an aperitif, enjoy with fish in sauce and surprise with cheeses (goats, camembert, roquefort...)

LAURENCE ET GÉRARD VINET VIGNERONS EN MUSCADET