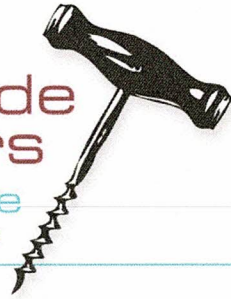


WorldWide Cellars

Fine Wine Importers



5400 Main Street NE, Suite 203 | 612.378.0316 tel
Minneapolis, Minnesota, 55421 USA | 612.465.4808 fax

www.wwcellars.com

Farming

Conventional agriculture?or.....

Describe organic or sustainable practices; Integrated Agriculture (Lutte Raisonné, Terra Vitis, Agricultura Integrata, Certified Organic, Biodynamic, Demeter Certified.....etc...etc...)?

Integrated Agriculture

Lutte raisonnée

HVE

TERRA VITIS

In The Cellar

Describe your theory and practice for vinification - stainless steel, concrete, short or long macerations, etc...

Pneumatic pressing,
vinification in underground tanks,
temperature control, maturing on lees,

Are fermentations spontaneous? Inoculated with local yeast? Inoculated with cultured yeast?

Controlled fermentations

Do you practice Fining and/or Filtration?

Filtration just before bottling

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Describe your theory and practice for Elevation - stainless, concrete, large oak barrels, small oak barrels, new oak, neutral oak, etc...

Elevation of the wine in underground tanks, on the lees of vinification until bottling

Describe your theory and practice for Sulfur usage - zero Sulfur? During vinification? only at time of bottling? etc. Quantify sulfur usage if possible...

Sulfur during vinification doses less than 30 mg/liter

Describe your Fair Labor Practices, if any...

Sodding and controlled ploughing (HVE and TERRA VITIS)

Release calendar:

Winter = vine pruning
Spring = ploughing, trellising
Summer = maintenance of the vines
treatments
superficial shaping

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Food pairing with your wines:

* With "Domaine des Ravelles"
- oysters, seafood, fish terrines,
grilled meats, dry cheeses such as
goat or blue cheeses but also with
grilled fish with lemon butter!

* With "Clos de la Houssaie"
Perfect as an aperitif and as an
accompaniment to scallops, fish
in sauce and ideal to sublimate
cheeses!

What else do you want us to know?

The vineyard has been part of our
family since 1948.
Authenticity and respect for local
products are part of our way of life.
Our rigorous work and passion for
our profession allow us to offer you
a unique range of Nuscadets.

(see more attached)

The Domaine

The Domaine Vinet is a family winery from Val de Loire in Nantes vineyards not far from the shores of the Atlantic ocean. It all started in 1948 with 4 ha and the passion of Gustave Vinet. It has grown step by step until 1981 when his son Gerard took back the domain of 8 ha at that time. His brother Daniel joined him in 1985 and so did his wife, Laurence, in 1990.

Nowadays, the family tradition continues and Laurence and Gérard are now exploiting 55 ha of vines in two different lands : La Haye Fouassière and Château Thébaud, in the very heart of the Muscadet Sèvre et Maine.

Our work philosophy relies on the quality of our soil.

We adapt to the wine plot depending on the terroirs so each of our wine can develop its own identity and spirit.

We work with respect alongside nature with respect with reasoned agriculture method (certifications HVE and TERRA VITIS)

Our savoir-faire and experience allow us to use modern techniques to serve the high standards of tradition. The bottling process is done internally at the domain when the bottle are stored in proper conditioned cellars, patiently waiting for shipping.

We do everything ourselves: from the vine plants to the sale, through the winemaking and bottling process.

We are focused on international markets with 90% of our wines shipped to Europe, the United States and Asia. We keep the last 10% of our production in France for customers, wine merchants and restaurants.

We are entirely devoted to our passion, allowing us to offer you a unique experience of Muscadet.

Our Grape :

We cultivate our unique grape, the Melon de Bourgogne (100 %) on a soil of schist, micaschist, gneiss and amphibolites. The oceanic climate and the mix of rocks makes it a land suitable for the production of fresh, balanced and aromatic Muscadet with a good ageing potential.