



VAILLANT

Domaine les Grandes Vignes

une histoire de famille

Musemé

Appellation d'Origine Contrôlée

- Extra Brut Nature 2010.

Variety

- Chenin (100%), vines aged 30 years on average.

Terroir

- Gray shale.

Yield

- 45 hectoliters/hectares.

Harvest

- Harvested by hand and put into small cases to avoid crushing.

Vinification

- Upon arrival, the grapes are pressed pneumatically with a separation of the free-run juice.
- Partial alcoholic fermentation in barrels
- Bottled when there is 25g /l of residual sugars.
- Stored in a heated room until sugars are converted.
- Aged on racks for 7 years.
- Without filtration and no added sulphates.

Tasting

«Musemé» is a wine characterized by its delicate bubbles. On the nose, scents of almond and sharp aromas. A rich palate with delicate and persistent bubbles.

Service

- Serve at 8-10 ° C
- Food Pairing: Perfect for an aperitif or pear dessert.

Analyses

- **Alcohol** : 13.50% Vol // **Residual sugars** : 1.9 gr / l // **Total acidity** : 4.92 gr / l // **Acidity Vol** : 0.40 gr / l // **So2 total** : <10 mg / l // **Free So2** : 5 gr / l



Press

- Guide des Meilleurs Vins de France 2017 : 15,5/20



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