



*Famille Vaillant*  
LES GRANDES VIGNES

## Appellation d'Origine Protégée

- Anjou Mousseux Brut Nature 2010.

## Variety

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

## Terroir

- Gray shale.

## Yield

- 45 hectoliters/hectares.

## Wine making

- 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.

## 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 mg / l

## Musemé

