



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Stéphane Orioux, La grande pièce, AOC Muscadet, Blanc

AOC Muscadet, Vallée de la Loire et Centre, France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage. Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

### PRESENTATION

"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique identity."

### TERROIR

Selection of a parcel of vines over 40 years old, located in the Clos de la Coudray, a terroir with a very typical granite subsoil.

### IN THE VINEYARD

Planting density: 6500 plants / ha  
Guyot nantais pruning 8 buds  
Mechanical weeding  
Manual disbudding  
Yield 30 to 35 hl/ha  
Yield 35 to 45 hl/ha

### WINEMAKING

Manual harvesting. Gravity transfer  
Gentle pneumatic pressing, fermentation with indigenous yeasts

### AGEING

Aged on lees for 18 months in underground glass tanks (typical of the region)



### VARIETAL

Melon de Bourgogne 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

12°C/54°F

### AGEING POTENTIAL

5 to 10 years



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## TASTING

A wine of excellence from old vines whose roots plunge deep into the granite subsoil of Clos de la Coudray, this Muscadet is the fruit of over eighteen months' ageing on lees. The nose reveals powerful aromas (smoky, candied fruit, etc.), while the palate is fresh and full-bodied. It retains a very mineral character enriched by more complex aromas. A superb wine for laying down.

## FOOD PAIRINGS

A perfect accompaniment to fine fish (turbot, monkfish in sauce, pike or pike-perch with beurre blanc nantais), scallops, white meats and fine cheeses.

