



Loire, Stéphane Orieux, Vallet, AOC Muscadet Sèvre et Maine, Blanc

AOC Muscadet Sèvre et Maine, 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 on a hillside with micashist subsoil according to the criteria of the future Vallet communal appellation.

IN THE VINEYARD

Vines over 40 years old Planting density: 6500 picots/ha Guyot nantais pruning 8 buds Mechanical weeding Manual debudding

Yield 35 to 40 hL/ha with thinning if necessary

WINEMAKING

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

AGEING

Aged on lees for 30 months in underground glass tanks (typical of the region).

VARIETAL

Melon de Bourgogne 100%

GM· NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Gourmet wine. Rich nose with toasty notes of candied fruit and citrus zest. Complex, rich and supple on the palate, with a fresh finish.

FOOD PAIRINGS

This great wine has its place on the finest tables to accompany noble fish, cooked white meats and fine cheeses.





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