





# Loire, Stéphane Orieux, Eonios, Vin de France, Blanc

Vin de France, VSIG, 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. Not very fertile soil, micaschist subsoil.

#### IN THE VINEYARD

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

## WINEMAKING

Cuvée vinified without added sulfites.

Manual harvesting. Gravity transfer
Fermentation with indigenous yeasts, followed by malolactic fermentation.

## **AGEING**

Aged on lees for 8 months in spherical sandstone vats to preserve the wine's freshness and precision.

Bottling in May with inerting.

## 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

2 to 3 years

## **TASTING**

A lively wine with freshness, character and energy. The wine evolves with aeration after opening. Tasting it is a discovery, a surprise, a lasting emotion.





# **FOOD PAIRINGS**

Drink during the day after uncorking.

Drink as an aperitif, with seafood, fish in sauce, white meats or goat's cheese.

