



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Stéphane Orioux, La grande pièce, 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 over 40 years old, facing south-east and adjoining the village of Vallet. Not very fertile soil, micaschist subsoil.

### IN THE VINEYARD

Vines over 40 years old  
Planting density: 6500 vines/ha  
Guyot nantais pruning 8 buds  
Mechanical weeding  
Manual debudding  
Yield 35 to 45 hl/ha

### WINEMAKING

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

### AGEING

Aged on lees for 8 months in underground glass tanks (typical of the region)  
Bottled in May.

### 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

3 to 5 years



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

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



### TASTING

A wine of character, full-bodied, fruity and mineral. Intense nose of white fruit and citrus. Rich, suave palate. Complex, mineral wine, with fine bitters on the finish.

### FOOD PAIRINGS

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

