

EARL Marzelleau Couprie

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Viticultrice



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## Tradition

Muscadet Sèvre et Maine Sur Lie

## Domaine Les Grands Presbytères

Wine region :

- Grape variety Melon de Bourgogne
- Yield 29 Hl per hectare (spring frost)
- Soil orthogneiss : hard roc with crack
- Sunny slopes

Wine making :

- Machine harvest since 15 to 24 September 2008
- Tasting of the grapes, analysis and visual control of the harvest
- Protection of the harvest with CO2
- Pneumatic pressing
- Tasting of the press juice , analysis of density and acidity
- Static racking of the must at 13 °C
- Wine making in underground tanks
- Yeasting and chaptalization
- Continuous temperature control at 16 to 18 °C
- Day to day density follow up
- Oxygenation of the must during fermentation

Aging on the lees :

- Stirring of the lees during winter for a better revelation of the typical aromas of the Saint Fiacre / Maine terroir.
- Bottling mid march 2009

Tasting :

The nose offers expressive and very pleasant smells of lilac flower enhanced by a soft touch of pepper.

In mouth, we find again lilac flower then appears the yellow pear. At the end comes back freshness with menthol note.

A good match with sea food, and fishes .