

# CHATEAU DE LA RAGOTIERE

## Les Schistes

Muscadet de Sèvre et Maine sur lie  
*Terra Vitis, Sustainable Viticulture*



**Grape variety:** 100% Melon de B.

**Region of production :** Loire Valley, near the Atlantic Ocean, near the village of Vallet, in the Appellation Muscadet Sèvre et Maine.

**Soil Type :** Silico-argillaceous on late mica schist.

**Exposition :** Hillside, very rocky South, South-East.

**Density :** 6500 vines/ha

**Yield :** 55 hl / ha

**Vines ages :** 20-35 years

**Harvest :** September

**Vine-growing:** Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

**Winemaking process :** Vibrating sorting table. Pneumatic press and very severe racking before alcoholic fermentation, temperature-controlled at 14-16°C. Aged on fine lees for 7 months, then bottled after cold precipitation of the tartar and sterile filtration.

**Accompanies:** Oysters and Sea Food, raw and grilled fish, crab, lobster.

**Storage:** 2 to 5 years



*«A benchmark example, very clean with citrus understones to the pure fruit and mineral bouquet. Persistent and fruity on the palate with a refreshing acidity to balance.»*

