



Domaine Martin

Vigneron Authentique

AOC Muscadet Frenchy Nature - no added sulphite -



« This Muscadet » is the original Muscadet.

Vine is ploughed.

The leaves are neat.

We are looking for a precise and homogeneous maturity.

Grapes are hand harvested.

Winemaking process:

- Pneumatic pressing quickly after harvest
- The juice is only extracted about pulp: selection of the pressure core
- Cold settling during 20 hours under inert gas (CO₂)
- Fermentation in temperature-controlled stainless steel tank (16 - 19°C)
- Natural yeast
- Ageing on very fine lees until bottling
- Inert gas bottling (nitrogen) at the Domaine
- Synthetic cork: Nomaticork Select Green 60

75 cl bottle

Wine Area: Val de Loire

Type of Wine: dry white wine

Soil: Gneiss rock

Grape Variety: 100 % Melon B.

Limited production around 35 hl/ha

Alc. Vol.: 12.3 %

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E.A.R.L. du Petit des Rochettes – Exploitation Agricole à Responsabilité Limitée

Capital 60 979,61 € - RCS Nantes D 322 622 952 000 16 – N° intracommunautaire FR 55 322 622 952 – Siret 322 622 952 00016 - Code APE 0121Z – SEED : FR096304E0314