GUY SAGET

Loire Valley, France

Les Clissages d'Or Muscadet Sèvre et Maine 2009

THE VINEYARD

Quality and respect of nature have always been the philosophy of Vignobles Guy Saget. Brought up in the vineyards, the Saget brothers; Jean-Louis and Christian, learned from a very young age to love and respect the soil. Vignobles Guy Saget sources two-thirds of the production in the Loire Valley from their estates with the remainder from long-term relationships with families of vine growers. In 1995, Jean-Louis Saget purchased the Loiret Frères Company located in Le Pallet, in the heart of the Muscadet Sèvre & Maine AC. Thanks to this acquisition, Vignobles Guy Saget developed strong relationships with many vine growers in this area. The Muscadet de Sèvre & Maine sur Lie "Les Cilssages d'Or is the result of the combination between the local people's passion for their vines and the experience and know how of our winemaker, Bruno Mineur.

HARVEST & AGEING

Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours. Once decanted, wine ferments in epoxy coated tanks between 15/20°C. Special Yeasts are added, mostly FTH to develop the natural characteristics of the grape variety. After the alcoholic fermentation, wine stays on its lees which are composed of 95% dead yeast. Wine will never be racked until bottling which provide a high concentration of natural CO^2 (1600 mg/L). The wine is bottled in March and sold immediately to capture its freshness.

WINEMAKER'S NOTES

This Muscadet 2009 shows white flowers aromas on the nose with a nice freshness provided by mineral notes. The attack on the palate is very intense with ripe fruits aromas such as peach or apricot. Good and clean after taste on grilled almond.

Grape Variety: 100% Melon de Bourgogne
Finished Alcohol: 12%