



# DOMAINE LUCAS SALMON

• organic wines from Loire Valley •

## MUSCADET « Les Brosses » 2020

### WINE

AOP Muscadet Sèvre et Maine  
Variety : 100 % Melon Blanc  
This cuvée comes only from the old vines of the plot, aged from 44 to 79 years old.  
1<sup>st</sup> year of organic conversion.  
Alcohol : 12 %  
Acidity : 4 gr / liter  
pH : 3,45  
Sulfur : 50-60 mg of SO2 total

### WINEMAKING

Pneumatic pressing.  
Light settling followed by traditional fermentation in underground vats.

### TERROIR

Surface soil of sandy-stony loam with subsoil of weathered granite with two micas, and gneiss.  
In several places on the plot, veins of rock emerge from the surface of the ground.  
The plot is on hillsides and Maine is very close.  
The soils are fully plowed.

### AGING

Three batonnages after fermentation with native yeasts, followed by aging for 14 months on the lees.

Bottled under inert gas, without fining or filtration.

