



BONNET-HUTEAU

VIGNERONS

L'EXPRESSION NATURELLE D'UN TERROIR



Les Gautronnières

AOC Muscadet de Sèvre et Maine sur lie

This organically produced Muscadet cuvee is the natural expression of a terroir made of green rocks and amphibolites. The vinification was carried out with natural yeasts from the grapes.

Grape variety	Melon de Bourgogne 100%
Sélection :	15 to 30 years old vines, from the soil of Les Gautronnières
Terroir :	Shallow soil on green stones and amphibolites
Culture :	Wine made from de grapes from the agriculture biologique (AB), certified by Eco-cert. Without the use of any weed-killer nor of any synthetic chemicals. Soil plowing, training on 3 wires.
Vinification :	Traditional with temperature control. Use of natural yeast to develop the terroir's full expression. Aging on lees (« sur lie »)for 9 months.
Rendement :	45hl/ha
Sulfites :	Intake limited < 50mg/L of total So2



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La Levraudière - 44330 La Chapelle-Heulin - France
Tél. : +33 (0)2 40 06 73 87
E-mail : contact@bonnet-huteau.com

www.bonnet-huteau.com