



BONNET-HUTEAU

VIGNERONS

L'EXPRESSION NATURELLE D'UN TERROIR



Cru Goulaine

AOC Muscadet de Sèvre
et Maine

This Cru « Goulaine » is one of the seven new official « communales » appellations in Muscadet. It's the fruit of rigorous work in the vineyard and maturing on lees for 24 months.

Grape variety	Melon de Bourgogne 100%
Sélection :	45 years old vines, from the soil of « La Butte de la Roche »
Terroir :	Shallow soil on shiste and serpentine rocks
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 24 months.
Rendement :	35hl/ha
Sulfites :	Intake limited < 50mg/L of total So2



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