

CHATEAU LA FORCHETIERE

Muscadet – Cotes de Grandlieu

Designation: GROS PLANT / LIE MISE EN PROPRIETE

Grape varieties: FOLLE BLANCHE

Origin: Loire Valley to the south-east of Nantes close to lake Grandlieu over the commune of Corcoué sur Logne

Vinification: Low-temperature fermentation, maturing on lees for 6 to 8 months with regular stirring of the lees

Soil: Clay-shale, an estate of 60 hectares

Tasting notes:

- **Color:** Pale yellow
- **Nose:** Discreet with mineral, floral and slightly iodized notes
- **Palate:** A fresh opening with a hint of greenery. Full-tasting, beautifully fresh and ending with mineral and floral notes

Recommendations: Sea-food, fish

Serving condition in F°: 50

Alcohol content: 12

Cellar potential: 1 year

Non contractual pictures

