



DOMAINE DE LA  
GARNIÈRE

VAL DE LOIRE

## MUSCADET SÈVRE & MAINE CLISSON

*Cuvée Clisson*

**Average production of 4,000 bottles**



### Vineyard characteristics

**Grape variety :** Melon de Bourgogne

**Exposure :** South-East on the slopes of the Moine

**Geology :** Siliceous-clay soil on a parent rock of granite

**Age :** 15 years old

**Management :** sustainable agriculture certified High Environmental Value (HVE)

**Average yield :** 40 hectolitres per hectare

**Surface :** 1 hectare

### Wine characteristics

**Vinification :**

- Pneumatic pressing
- Cold settling
- Temperature-controlled fermentation
- Aging on fine lees
- Batonnages (stirring of the lees in order to put them back into suspension to nourish the wine and give it fatness and length in the mouth)
- Bottling after 32 months of maturing on lees

**Harvesting :** Mechanical

### Tasting advice

A fresh, complex nose with notes of candied fruit, quince and very ripe citrus  
A round, generous palate where aromas of yellow fruit and dried fruit blend together. Serve at 12-13°C.

**Food and wine pairing :**

Aperitif, pan-fried scallops, foie gras, fish in sauce, white meat, mature cheeses



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