



PIERRE-MARIE & MARIE
LUNEAU PM
&M

Hortense

GRAPE VARIETY	100% Melon B
AOP	Muscadet Sèvre & Maine Sur Lie
PLOT PROFILE	Village of Vertou. Vines planted in 1950 and 1987. Granite bedrock of Château-Thébaud.
VINEYARD CARE	Our winegrower partner has been farming organically since 2011. He is convinced as strongly as we are of the value of his work and of the improvements which he can make. Vines are short pruned (simple guyot) during the winter. Vine density is 6,500 plants per hectare.
WINEMAKING TECHNIQUES	Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground vats glass tiles vats for seven months without racking until bottling in springtime 2021.
TASTING	Serve at 12°C Excellent as an apéritif, with shellfish, fish in a sea salt crust, roasted fillet of sea bream, Asian cuisine, or fresh cheeses. To survive the brutal damage caused by frost, a négociant business for organic wines has been created, from which you will find some resolutely fruity wines. This is an exemplary and inspiring estate that is bringing terroirs and the great age-worthy whites of the Pays Nantais to light. Revue des Vins de France - Guide Vert 2020
PACKAGING	6 or 12 bottles cases
CERTIFICATION	Wine in its third year of conversion to organic farming under the ECOCERT certification



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