

**LOCATION:**

France > Loire > Vin mousseux de
Qualité > La Haye Fouassière

VARIETY:

Melon de Bourgogne (Melon B)

WINEMAKER:

Gérard and Laurence Vinet

**SCIENCE**

ABV: 12%

SUGAR RATE: 1.5 g/L

TOTAL SO₂: < 50 ppm

TOTAL ACIDITY: 5 g/L

Domaines Vinet Maleco

EXPERIENCE

NAME: The “Maléco” traditional method sparkler is named in honor of Laurence and Gérard’s children. Mathieu, Léa, and Chloé = Maléco

CHARACTER: A sparkling wine with fine and abundant effervescence, subtle aromas of white flowers, white peach, and citrus. A delicate balance on the palate with a minerality and character associated with the sapidity of the Muscadet region.

ENJOY WITH: For fun festivities, family, and friends. Great with salty snacks, fried foods, dips and spreads, crudo and raw oysters.

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION: Direct pneumatic pressing of whole bunches. Neutral yeast are chosen to start fermentation and express terroir (no aromatic yeast). first fermentation last for 2 to 3 weeks.

ELEVAGE: 4 months in vats on lees before the wine is transferred to bottle for the secondary fermentation and remains on the lees 24 months in bottle before disgorgement. Extra Brut style with little to no added dosage.

FINING AND FILTERING: Only filtration with clay just before bottling, vegan.

SULFUR: Addition of sulfur just after fermentation, approx. 10 ppm.

SOURCE

FARMING: Sustainable agriculture certified HVE and Terra Vitis. Utilizing cover crops and sexual confusion (pheromones) for plant health, dry farming.

LAND: 1 hectare of the Domaine de la Quilla estate in La Haye Fouassière selected for having a higher concentration of the mineral Mica in rocky schist.

VINE: Young vines, 10 years old, Pruning in Guyot Nantes.

HARVEST AND PRODUCTION: Combination of hand harvesting and machine, 450 cases produced.

