

# Pesnot



VdT

NV

Chapeau Melon

White

**LOIRE**

Practicing Organic, becoming Certified Organic/biodynamic

## Varietals

100% Burgundy Melon (the variety used to make all Muscadet wines)

## Soil

Schist

**Age of Vines** 50 Years.

## Pairing

Works beautifully with shellfish, grilled chicken & fish, hearty garden salads or simply by itself.

Marc Pesnot farms 13 hectares of fifty year-old Burgundy Melon (the variety used to make all Muscadet wines) vines near the city of Nantes. His old vines thrive in a schist soil & that lends them a profound persistence & depth of minerality that is nearly unheard of Muscadet. As a result of this unique terroir, terrific southern exposure & Marc's organic farming methods these wines can age gracefully for up to five years. His wines are complex, work well with a variety of dishes & are always a pleasure to drink.

**Pruning Method:** Guyot

## Chapeau Melon NV:

**Yields:** 40 hl/ha 4,000 bottles

**Vinification:** Grapes are harvested by hand at their maximum ripeness & destemmed. The fruit undergoes a slow manual pressing & the wine rests on the lees in temperature controlled stainless steel tanks before it is bottled without any sulfites. Chapeau Melon is an early bottling & Marc allows the wine to retain its natural sparkle. This is a pure & natural expression old vines Burgundy Melon & the Schist terroir they thrive in.

**Tasting Note:** Pale straw in the glass with tiny bubbles. The nose carries loads of blooming white flowers, pear flesh, green apple skins & pounded stones. The palate is buoyant with a slight *frizzante* & redolent with creamy white fruit flavors boosted by succulent minerality & a dash of vibrant acidity.