

minuit was born from the collaboration between Antoine Delaunay, winegrower at the eponymous Domaine in Muscadet, and Pauline Lair, winemaker and founder of 1006. Discussions are constant all year round on viticulture. The interpretation of this terroir by Pauline Lair begins with the choice of the day of the harvest, then all the vinification and ageing.

Plots of Folle Blanche located in Muscadet. Density plantation of 6500 vines/ hectares. Silts soils on granitic base. Oceanic climate.

About thirty year old vines. Viticulture respectful of life, certified organic. Guyot pruning. Organic fertilisation. Manual shoot and leave thinning. Treatments with copper and sulphur. Mechanic weed control.

Manual harvest the 8th of September. Yield of 30 hl/ha. Slow pneumatic pressing. Cold must settling. Spontaneous alcoholic fermentation. Light filtration on diatoms clay before bottling. End of fermentation in the bottle (petillant naturel). No disgorging. A slight deposit may appear in the bottle but does not alter the taste of the wine. Wine with no added sulphites.

Alc : 10.5 % - 3 bars of pressure(frizzante)

Vin de France

This wine is alive, give it time to express itself in your glass and a few days rest after being transported.



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VINS DE LOIRE