



OUR WINES

LA MOUSSIÈRE - SANCERRE WHITE

Tasting notes

Lively like the look in your eyes, sweet like a kiss.

Very fine gold colour with a green sheen.

Its nose has a flowery fruity bouquet.

Being pure and honest it is seducer from the outset. Flowers flit around, trees bend down to give their most beautiful fruits to us and the air we breathe is so sweet in this garden full of sweetness that it is intoxicating.

Lively, supple and welcoming taste.

Predominantly honest in a welcoming balance, it reflects a pretty grape, a fine harvest in the singing and laughter of the men and women pickers. It tells us of work well done in the divine order and Nature's kindness. It is fair, and all one expected and to cap it all there is happiness there.

Matching wine and food

Fish tartare, mussels "à la Charentaise", pike with white butter sauce, chanterelle mushroom omelette, baked Norway lobsters, trout meunière, pike in saffron, braised ham with white sauce, tripe cooked the Caen way, Chavignol goatsmilk cheeses, puff pastries...

Serving temperature

10 to 12° as an aperitif or on its own, 12 to 14° with meals.

Harvesting

La Moussière is produced from vines between 4 and about 40 years old.

Average yield: 53 hl/ha

It is picked in small 25 Kg boxes. All the grapes have been sorted by a sorting table and transported into the press by conveyor belt (whole grape pressing).

Area: 34 ha

Grape variety: Sauvignon blanc

Exposure: South - Southwest

Geology:

Soil: Saint-Doulchard marls (solids lumps).

Subsoil: Upper Lusitanian to Portlandian period cretaceous.

Planting density

8000 to 10 000 vinestocks per ha (at present about 14 ha with 10 000 vinestocks/ha).

All new plantations have 9000 to 10 000 vinestocks given that the Sancerre vineyard is generally planted in accordance with the appellation order with 6,666 vinestocks per hectare.

Viticulture

The vines are pruned by the simple Guyot method or Royat Cordon pruning.

The vineyard is trained in organic and biodynamic vine growing.

Wine-making

Sequential pneumatic pressing.

Static settling at temperatures below 10°C for about 48 hours.

Fermentation takes place in vats for 50% and the rest in new casks at temperature between 18° and 23°C.

Ageing on fine lees over 7 to 8 month;

About 240,000 bottles of the **La Moussière Vintage** are produced and it is bottled by us on the estate.

[\[Back\]](#) [\[Print\]](#)

[↑](#) Top of page

[\[La Moussière - Sancerre white\]](#) [\[La Moussière - Sancerre red\]](#)

[\[Génération XIX - Sancerre white\]](#) [\[Génération XIX - Sancerre red\]](#)

[\[Edmond - Sancerre white\]](#) [\[La Demoiselle - Sancerre red\]](#)

[\[En Grands Champs - Sancerre red\]](#)

ALCOHOL ABUSE IS DANGEROUS TO YOUR HEALTH | PLEASE CONSUME AND ENJOY IN MODERATION

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