



Jérémie HUCHET

VIGNERON EN MUSCADET

JEREMIE HUCHET CLOS DES MONTYS 2020

WINERY / ESTATE : Jeremie Huchet

WINE NAME : Clos Les Montys

VINTAGE : 2020

APPELLATION : AOC Muscadet Sevre et Maine sur Lie

LOCATION OF THE VINEYARD: Plateau de Goulaine

ORIGIN OF GRAPES / BLEND: 100% Melon de Bourgogne

SIZE VINEYARD: 9,5 Ha

AGE OF THE VINES: 50 years old average

DENSITY OF THE VINEYARD: 6 500 vines / Ha

TYPE OF SOIL: Amphibolite and Metagabbro with some partial sandstone

TREATMENT IN VINEYARD: Sustainable, practicing organic, except for Mildiou

FARMING TECHNIQUES: Short pruning, guyot simple, Plough,

DATE OF HARVEST: September 12th 2020

METHOD OF HARVEST: Mechanical Harvest with soft vibration

METHOD OF PRESSING: Direct Pneumatic Press

PRE FERMENTATION TECHNIQUES: No

RACKING: Debourbage static 10 hours

FERMENTATION VESSEL: Concrete underground Tank

MALOLACTIC FERMENTATION: No

PERIOD OF CONTACT WITH FINES LEES: 6-7 months

YEASTS: Natural/indigenous selected Yeast

VINIFICATION METHOD: On fine Lees for 7 months

FILTRATION AND FINING METHODS: Slight filtering process with Kieselguhr

LENGHT OF TIME IN BOTTLE BEFORE RELEASE: 2 months

PH LEVEL: 3,3

ALCOHOL: 12%

RESIDUAL SUGAR: 1g/l

LEVEL OF TOTAL ACIDITY: 4,4G/l

