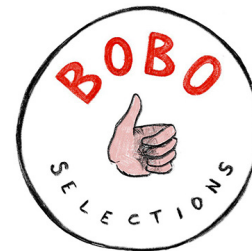


ALEXIS HUDON

MATOUSÉ



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 4 hectares

IN THE VINEYARD

SOIL: Clay and flint

VINE AGE: 60 years old on average

YIELDS: 40HL/ha

VINEYARD SIZE: 0.8 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Fiberglass tank

AGING: Fiberglass tank (8 months)

FILTRATION: Light

FINING: No

SULFITES: 15 ppm total

ALCOHOL: 14.2%

PRODUCTION: 350 cases

VEGAN: Yes

100% SAUVIGNON BLANC

- Harvested by hand in small cases
- Delicate direct press for 4 hours
- Long fermentation of 7 months on fine lees, undergoes malo
- 2 rackings are performed during the fermentation to bring some oxygen and make sure the yeast keeps working
- 8 total months of aging (including the 7 months of fermentation)
- Bottling around mid-May with 1g/HL of sulfites added

NOTE: "Matousé" comes from the Touraine AOP but is declassified as VDF to avoid administrative and AOP regulations. The cuvee is made with 2 parcels next to each other located just outside of the village of Saint-Aignan. The soil in both parcels is comprised of clay and flint.

REGION: Loire
AOP – Vin de France