

PULPE FICTION

MUSCADET-SÈVRE-ET-MAINE SUR LIE 2019



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 25 hectares

IN THE VINEYARD

SOIL: Decomposed granite with sandy topsoils

VINE AGE: 60 years old average

YIELDS: 45HL/ha

VINEYARD SIZE: 1 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank (10 months)

AGING: Concrete tank

FILTRATION: No

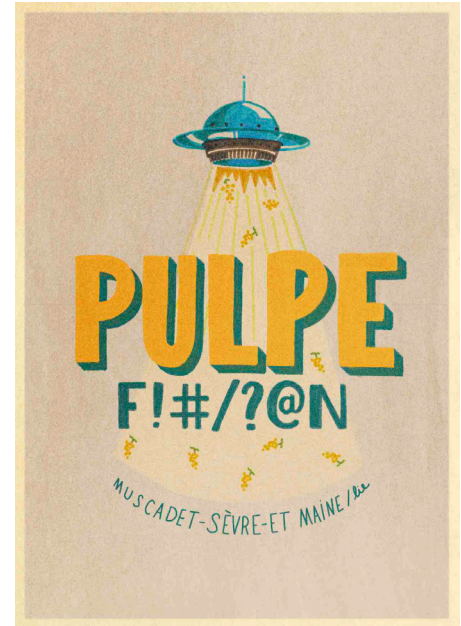
FINING: Never

SULFITES: 35mg total

ALCOHOL: 12%

PRODUCTION: 800 cases

VEGAN: Yes



100% MELON DE BOURGOGNE

- Jousset & Reau's team harvest by hand and manage the entire vinification
- Slow direct press (4 hours)
- Long fermentation in underground concrete tank (10 months)
- Racking
- Aged in concrete (while the wine is still fermenting smoothly)
- Bottled without any filtration

REGION: Loire

AOP: Muscadet-Sèvre-et-Maine sur Lie

NOTE: Pulpe Fiction is a partnership between Lise & Bertrand Jousset and Nicolas Reau. The grapes are sourced from Antoine & Philippe Delaunay, organic farmers based in the village of Vertou. Vinification is performed at the Delaunay's winery.