

# Domaine Fouassier

## *Mélodie*



## Sancerre



### Acreage:

1 hectare (2,5 acres).

### Grape variety:

Sauvignon.

### Geology:

80% clay flinty formation on upper 'Cretaceous', 20% Limestone from Buzançais on lower 'Kimméridgien'.

### Location:

South exposed slopes.

### Density of planting:

7500 feet/ha.

### Cultivation:

The vines are pruned in 'Guyot simple'.  
The vineyard is cultivated according to Organic agriculture and biodynamic methods.

### Harvest:

'Mélodie' is made of 40 years-old vines.

To be protected at the maximum, the harvest is stalked, and then routed to the pneumatic press via conveyor belts.

### Winemaking:

Fermentation (native yeast) and aging in an oak barrel (French oak) on the lees for about ten months. Work in cellar is based on lunar calendar. This wine has not been subjected to any treatment or fining, so it is possible to find deposit or natural crystals in the bottle.

### Suggestion:

Giant prawns coated with citrus, sweetbreads with orange...  
Ideal for a dinner with friends.

### How to serve it:

10 to 12 °C for a tasting and 12 to 14°C for the meal.

### Tasting :

Nose of candied orange, vanilla and spices. Rich, balanced and stretched palate thanks to a superb acidity. The whole is long, complex and terribly greedy.