



## Jardin d'Edouard

### LA ROCHE AUX LOUPS

#### AOC Muscadet de Sèvre et Maine

Since 1900, they have been cultivating their vines and producing their wines as independent winegrowers. The vineyard is established in Château Thébaud over 16 hectares. Their vines are over 50 years old, grown on the Armorican Massif and cultivated biodynamically on 5 terroirs. Each plot soil and subsoil is composed on a variety of Granodiorite, Gneiss, Gabbro Amphibolite, Sandstone, Schist, Mica Schist, "Granit de Clisson". This variety of soil allows these wines to express very distinctive aromatic profiles. They master the « on lees » maturing method to give a unique style to these Muscadets.

#### COUNTRY

France

#### VARIETAL

Melon de Bourgogne

#### SOIL TYPE

Sandstone, Deep clay & Schist

#### VINEYARD

60 years old

#### HARVEST

Manuel and sorted in vineyard

#### VINIFICATION

Stainless Steel Tank  
Whole Cluster Fermentation  
Aged 22 Months  
Aging in Traditional underground vats

#### TASTING NOTES

Beautiful golden color with emerald tints. The nose, pretty subtle, is representative of Melon de Bourgogne: pear, stone fruit, anise and floral with acacia and verbena notes. Fruity palate but fresh with lovely acidity and minerality in the finish.

#### CERTIFICATION



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