



DOMAINE PIERRE-LUC BOUCHAUD

« Pont Caffino »

MUSCADET SÈVRE & MAINE

Domaine Pierre-Luc Bouchaud's 'Pont Caffino' cuvée has nose full of green apple and pear. The granite terrain donates a higher acidic texture that refreshes the palate as the prolonged *sur lie* aging gives notes of yeast that dominate the palate.

Made from 100% Melon de Bourgogne, the soil of schist and granite terrain is perfect for these vines to thrive. The grapes are hand-harvested and then aged *sur lee* for a prolonged period of time.

Located at a stone's throw from Arles, in the direction of Saintes-Maries-de-la-Mer, sits an authentic Camarguais domain. This 16th century building, composed of 10 hectares of vineyards and 70 hectares of cereals land, was occupied by the Count of Bouchaud and his family until 1975, when the domaine was sold to the order of the Benedictine monks. Since 1962, the Bonistalli family has been farming this land. Stephan, the grandson, passionately cultivates these lands, to offer you sun-drenched wine of the Camargue.

ORIGIN

LOIRE, FRANCE

APPELLATION

Muscadet Sèvre & Maine

VINEYARD

Vines are planted in schist soil with granite terrain

BLEND

100% Melon de Bourgogne

FARMING

Hand-harvested

AGING

Aged on fine lees

ALCOHOL CONTENT:

12%

ACCOLADES FOR 2018

This wine has not yet been rated

