



# MUSE DU VAL



SAINT-ÉMILION GRAND CRU

**Owners :** ALLOIN Family

**Vineyard area :** 1 hectare (2,4 acres)

**Soil types :** clayey limestone slopes

**Planting density :** 6500 vines per hectare

**Average age of the vines :** 35 years

**Cultivation methods :** rational cultivation / poussard pruning method

**Soil management :** permanent, natural grass cover every other row and tillage.

**Grape varieties :** 50% Merlot, 50% Cabernet Franc

**Yield :** 30 hl/ ha

**Harvest :** picking by hand using trays.

The grapes are sorted in the vineyard and in the cellar.

The harvest is protected in a refrigerated cellule.

**Winemaking techniques :** the fruit is processed plot by plot.

Cold soak before fermentation. The wine is made in oak casks and the caps are punched.

The skins are allowed to steep for 8 to 10 days after fermentation.

**Malolactic transformation :** 100% in new barrels/ all new wood

**Barrel ageing :** 16 to 18 months in french oak barrels

**Annual production :** 5 000 bottles