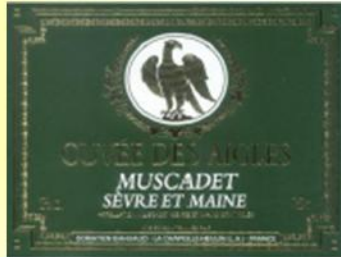
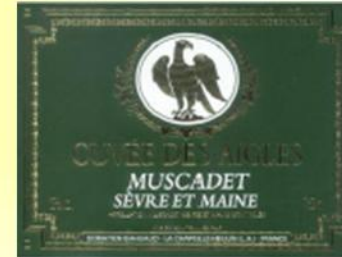


### CUVEE DES AIGLES—MUSCADET 2003



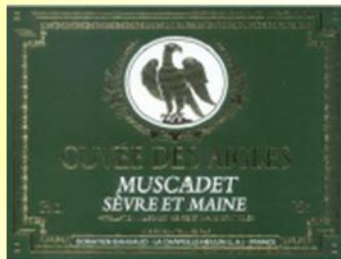
The wine is made during the winter. The grape is harvested when matured and pressed. Wine is traditionally aged as a dry white wine. It is not a "sur lie" wine but is blended before being bottled. Nevertheless, the Muscadet Sevre et Maine "*Les Vergers*" is racked only once before the bottling so that it keeps its freshness.

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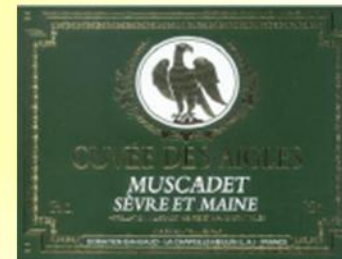
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