



MUSCADET Sèvre et Maine GNEISS

2010 Vintage



GRAPE-VARIETY: Melon de Bourgogne.
(Local name of the Muscadet grape)

SURFACE: 3 ha (7.4 acres).

AGE OF VINES: 45-55 years old.

CHARACTERISTICS OF THE TERRITORY:

Loire Valley Loire vineyard
Orientation of slopes is NORTH WEST.
Light soil. Sub-soil: Gneiss

PRODUCTION: about 45 hl/ha
Soil ploughing and soil scraping.
Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND REFINING:

Organically farmed since 1975.
Biodynamic – Demeter certified since 1998

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation 100 % natural yeast.
- Aged “on the lees” in underground vats covered with glass tiles.

TASTING NOTES:

This vintage is selected for its minerality and the powerful character of its territory. It is crystal clear and white gold in colour with reflections of green. The nose is opulent, rich in white fruits, notes of pear, notes of white flowers (jasmine, honeysuckle). We also register citrus, hazelnut, almond and mineral notes. The mouth is soft, dense and expressive. The wine is fruity, juicy and intense. A good volume with a remarkable balance held by a beautiful vivacity, registering salt, mineral and finally citrus fruits. Invited to the grandest of tables, this Muscadet will enhance the flavour of fish in sauce or white meat.

The French Wine review - June 2011

EXCEPTIONNAL SUCCESS – 2010 Vintage

“A superiority of taste and length which cruelly underlines the dilution of the ten preceding and following samples. Dried fruits in the nose, it is riper and denser than the average.”

FOOD AND WINE PAIRING:

Mussel soup with coriander and orange zest
Savoury tart, duo of “andouille” and monkfish.
Skate with capers and a “beurre noisette”.
Eels and frogs legs “à la provençale”.
Pike, Perch with a “beurre blanc”.
Tuna and courgette Lasagne
Cheeses: Fresh Goats Cheese

TASTING:

Ideal serving temperature is between 9° à 11°
Drink **Between 2012 and 2016**