

Selection Hermine d'Or

Muscadet Sevre et Maine Sur Lie



Type of Wine: 100% Melon de Bourgogne.

Allergens: This wine does not contain any allergens.

Soil: Clayey and sandy, rolled quartz gravel with a low pH (5.9). The sub-soil is gneiss and clay, hence the wine's mineral and rich character.

Age of vineyard: The vines are between 15 and 38 year old, with average to low strength. Certain plots which were replanted in 1990 are kept out of this selection until 2005 and processed separately.

Yield: Between 45 and 50 hl/hectare, controlled by short-cutting over the past years.

Drink with: Intense aroma, lively and powerful first note, very fresh touch enhanced by the light sparkle. Spicy and toasted note in the mouth evolving towards richness, well structured.

This Muscadet should be drunk when young. It goes beautifully with all crustaceans (crab, scampi, lobster) and shellfish (whelk, periwinkle, etc.).

After ageing for one to two years, it will be better served with fish, either served with sauce or cooked in the frying pan.

It is particularly good served with Far Eastern cooking, especially fish based dishes.

Vinification: Hand picking, grape sorting to achieve homogeneous maturity levels.

The grapes are crushed in a pneumatic press, and juices extracted at a maximum pressure of 200 grams, followed by cold-settling at 5°C for 36 hours.

Fermentation is in separate batches in glass-coated cement tanks, with cold and hot therm regulation. It lasts between 2 and 3 weeks, at 18 to 20°C.

The wine is then cooled to 10 °C to prevent malolactic fermenting, which is not wanted with Muscadet.

Maturation: This Muscadet is left "sur lie" for 14 months to gain volume and richness from its amino-acids, via the transfers between the yeasts and the wine, also called yeast autolysis. This phenomenon is encouraged beating during maturation. As a result, there is no drawing off and the Muscadet retains all its freshness and sparkle due to the carbon dioxide generated by the alcoholic fermenting. To respect the regulations, the Muscadet sur lie.

Cultivation: The vineyard is run in conformity with controlled management principles, on the basis of the weather data collected from our own agro-meteorological station.

In addition, in order to retain the Muscadet's typical character, we plough the vineyards to maximize the soil and vine potential.