



MUSCADET Sèvre et Maine ORTHOEGNEISS



GRAPE-VARIETY: 100 % Melon de Bourgogne.

SURFACE: 3 ha (7.4 acres).

AGE OF VINES: 45-55 years old.

TERROIR:

Loire Valley Loire vineyard
Orientation of slopes: South East.
Sub-soil: Orthogneiss.

PRODUCTION: 35 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 **10 months** "on the lees" in underground vats covered with glass tiles.

TASTING NOTES:

It is the colour of white gold and crystal clear. The nose is subtle and elegant with the zest of citrus fruits, white flowers and spices such as ginger and cumin and there are notes of flintstone, dried fruits and toasted almonds.. Well rounded wine, it has a mineral style with a lot of freshness. The attack is sharp and straight, the mouth is complex, an impression of great purity and rare elegance; very salty notes, chalky and slightly smokey and arachid notes joined by a bitter hint of citrus and pink grapefruit pip; powerful wine with a balanced acidity. The finish is quiet long, lingering flavors of lime and toasted almond. Excellent candidate for 5-8 years of aging.

FOOD AND WINE PAIRING:

Sea food: shells, shrimps, oysters, crab, scallops.
Spicy food with coriander, ginger, garlic and herbs.
Chicken and rabbit dishes
Scallops in spicy breadcrumbs
Spicy prawns ; coriander cream
Snail casserole
Raw fish : sushis and sashimis
Smoked salmon, kipper
Chicken Colombo

TASTING:

Ideal serving temperature is between **10° à 11°**
To drink on 10 years.