



Collection Domaines & Châteaux, AOP Muscadet Sèvre et Maine, Blanc, 2017

AOP Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

PRESENTATION

Run by the same family for 4 generations, this estate has long had a fine reputation. Its name means "the place where one extracts gold". Stretching over 40 hectares, it is located in the village of L'Aurière near La Chapelle-Heulin, in the heart of the Sèvre-et-Maine region. The vines are aged between 15 and 35 years old. These grow on land with a gneiss and granite subsoil conducive to early ripening, as well as structure, minerality and aromatic complexity in the wine.

WINEMAKING

Gentle pressing retains the wine's fruity aromas followed by traditional after light must racking. Aged on the lees for 7 months with regular bâtonnage (stirring) that keeps them in suspension while adding roundness and volume.

VARIETAL

Melon de Bourgogne 100%

SERVING

Serve well-chilled (8-10°C).

TASTING

Pale golden colour with silver highlights. Elegant nose with refined minerality as well as intense pear and candied citrus aromas. Fresh, round, and well-balanced on the palate with beautiful mineral nuances. Long fruity aftertaste.

FOOD PAIRINGS

This is an ideal wine with seafood (scallop carpaccio), raw fish (smoked salmon, gilt-head bream tartar, etc.), fish in a sauce, salads (avocado or grapefruit), white meats (chicken brochettes), and hard cheeses (Beaufort, aged goat's cheese).

