Muscadet Sèvre et Maine sur Lie Blanc "Clisson Hugues Brochard"

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

PRESENTATION
Hugues Brochard, who represents the fourth generation of winegrowers on the domaine, works his vineyards with great pride and character.
At the start of the 2000s, the diversity ad dispositions of the soils of the Nantes wine region led to the emergence of the concept of Muscadet as an expression of the excellence of the terroir. Today, the INAO recognises the Clisson cru. "La Petite Venise", which sits on a granite fault of the old Armorican massif.

LOCATION
The vines grow on the south-facing slopes of the Sèvre and Maine rivers in the commune of Maisdon sur Sèvre on the southernmost part of Armorican Massif.

TERROIR
The Cru Clisson's vines are over 40 years old. This plot of vines, covering an area of one hectare, thrives in a soil of clay combined with smooth pebbles on a granite beddrock, whose good drainage qualities endow the wine with superb minerality.

WINEMAKING
The grapes of natural richness, picked by hand, undergo a traditionnal vinification process.

AGEING
At least two years' ageing on the lees helps make this an outstanding wine combining aromatic complexity, fleshiness and elegance.

VARIETAL
Melon B. 100%

SERVING
Serve lightly chilled (12-13°C).
Decant two hours before drinking to better appreciate the aromas.

TASTING
Golden hue. Complex nose with a blend of candied citrus fruit, yellow-fleshed (greengages), pastry and empyreumatic notes (smoky). Lovely minerality. Distinctive on the palate which shows a lovely balance of acidity and fat. Fleshy and long-lingering on the mid-palate with a mouth-watering, saline finish.

FOOD PAIRINGS
Enjoy with fish in a sauce (pike-perch with white butter) or grilled fish (sea bass), sea scallops with leeks, white meats, mature cheeses (Beaufort, Swiss Gruyère).