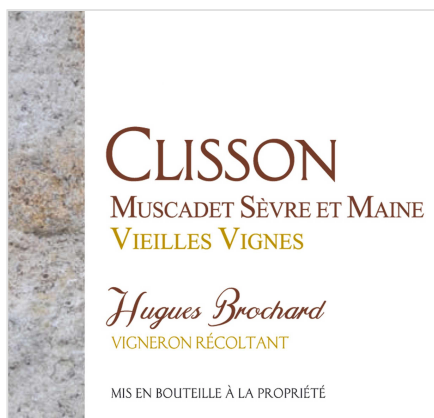




Muscadet Sèvre & Maine Cru Clisson Hugues Brochard

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

PRESENTATION

Our route begins less than 100km from the Atlantic Ocean, near Clisson. Hugues Brochard works his vineyard with pride and character, and represents the fourth generation of winegrowers on the estate. The oceanic climate and vines over 40 years old planted on south-facing slopes along the Sèvre and Maine rivers give life to an elegant and complex wine with great ageing potential.

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 bedrock, whose good drainage qualities endow the wine with superb minerality.

WINEMAKING

The grapes of natural richness, picked by hand, undergo a traditional 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 de Bourgogne 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. Fleishy 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).

REVIEWS AND AWARDS

**bettane +
desseave**

15.5/20

Guide Bettane et Desseave des vins de France

