

Muscadet Sèvre & Maine Cru Clisson Hugues Brochard



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 traditionnal vinification process.

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

VARIETALS : Melon de Bourgogne 100%

SERVING : Serve lightly chilled (12-13°C).

Decant two hours before drinking to better appreciate the aromas.

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).