



## Muscadet Sèvre et Maine sur Lie Secrets de Chai

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

### PRESENTATION

Quentin GAUFRETEAU, cellar master at La Cave Robert et Marcel

“Son and grandson of winegrowers from Anjou, I was born in 1991 in Angers. Living among the vineyards since I was little, I began my studies with an Agricultural Engineering Diploma in Toulouse in 2010 then I moved towards the National Oenologist Diploma in 2015 on a work-study basis at La Cave Robert et Marcel. Having completed my diploma in September 2017, I joined the vineyard department of La Cave Robert et Marcel as a Vineyard Engineer. In March 2018, I was offered the opportunity to take responsibility for the vineyard department. This position will allow me daily meetings in contact with winegrowers, in the vineyards and on the terroirs of Saumur and Bourgueil. After 5 years in the vineyard service, a new opportunity is offered to me, to be able to vinify the wines of the cellar. I like to make fresh and balanced wines, complex and elegant with a nice saline length on the palate. »

### LOCATION

The vines are located in the heart of the Nantes region around the town of Vallet.

### TERROIR

The vines are planted on a terroir dominated by schists and mica schists.

### WINEMAKING

Harvest of grapes with aromatic profiles of ripe fruit type. Very gentle pressing. Vinification allowing the varietal and fermentation aromas to be exacerbated and to provide a nice complexity. Slow fermentation with temperature control (20°C), allowing the aromatic potential of Melon B to be preserved.

### AGEING

Ageing on fine lees for several months. Bottling in spring, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

### VARIETAL

Melon de Bourgogne 100%

### SERVING

You can enjoy this wine chilled (10-12°C).

### VISUAL APPEARANCE

Pale golden colour with silver highlights.

### AT NOSE

A harmonious bouquet of ripe white fruit (pear), tropical fruit (pineapple), and empyreumatic nuances (caramel).

### ON THE PALATE

Ripe, round, and with plenty of body on the palate. The underlying vivaciousness adds freshness. Long aftertaste with subtle minerality.



## FOOD PAIRINGS

Depending on your desires, pair this wine with aperitifs, fish in sauce, shellfish and crustaceans.  
The cellar master's recommended recipe: Scallop carpaccio with citrus fruits and saffron.

