



Muscadet Sèvre et Maine sur Lie Blanc Domaine de Bégrolles

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

Bégrolles comes from the Latin word *gracula*, meaning "crow". Combined with the prefix *be*, this refers to the uneven terrain resembling a crow's beak.

The winegrower : After working there as an employee, I took advantage of an opportunity to buy the estate in 2008. I have long been enthusiastic about viticulture and winemaking, so owning my own vineyard was a dream come true. It was also a way of perpetuating the history of Domaine de Bégrolles and following in the footsteps of several generations of winegrowers. I came from a very different background, but learned the profession over the years. I do my best to be assiduous and conscientious in my work. I also appreciate every moment I can spend outdoors, in the middle of my vines, even if this is sometimes challenging.

LOCATION

The estate is located in the commune of La Haye Fouassière, on steep slopes bordering the Sèvre River. The estate is located in the heart of the Muscadet region, on steep slopes overlooking the Sèvre River. The 17-hectare vineyard in a single block is situated in and around the place named Bégrolles in the commune of La Haye-Fouassière.

TERROIR

The Melon de Bourgogne vines grow on a remarkable terroir: sandy soil overlaying orthogneiss, or magmatic parent rock. The vines are an average age of 45 years. Planted on a plain, they take advantage of the warm microclimate to grow ripe grapes.

The village of La Haye Fouassière has very diverse soils. In fact, there are five distinct types, from gneiss to granite. This rich diversity motivated seven local winegrowers to create an appellation now known worldwide: Muscadet.

WINEMAKING

Grapes picked when fully ripe. Traditional fermentation after light must racking.

AGEING

Aged on the lees for 7 months with regular stirring.

VARIETAL

Melon de Bourgogne 100%

SERVING

Best served chilled at 8°C.

VISUAL APPEARANCE

Pale golden colour with silver highlights.

AT NOSE

Soft, mineral nose featuring ripe fruit (pear, yellow peach) aromas.



ON THE PALATE

Fruity and full-bodied on the palate. Elegant and beautifully mineral (flinty). Long, fresh aftertaste with soft citrus nuances.

FOOD PAIRINGS

Best served as an aperitif or ideal with seafood, fishes and fine delicatessen.

