

MUSCADET SÈVRE et MAINE 2021



**Origin : AOC Muscadet
Le Landreau**
12% ALC/VOL

Variety :

Melon de Bourgogne

Terroir :

These vines are 45 years old and are planted on the Micaschiste of the Landreau. This region's proximity to the Atlantic ocean creates a cooling effect for the vines, adding freshness and increased acidity. The Micaschiste creates a rich muscadet that can be enjoyed young opposed to Muscadet grown on granite soil which is tighter and has more intense minerality.

Vinification :

After harvest, the grapes are pressed and fermentation is carried out at 20° C using only indigenous yeast. Melon de Bourgogne acquires its flavors from ageing on lees for 8 months. The lees are stirred intensely at the beginning, and then the intensity is decreased month after month. This process adds more richness and length to the wine.

**Tasting
Notes :**

Salty and peachy on the nose with great definition. Very clean, fresh and round. Good intensity. Slight tangerine tang to the finish, adding cleanliness and precision. Good length.

**Food
Pairings:**

Seafood like mussels, oysters and crab.