

Clos de Montys Muscadet Sèvre et Maine AOC Sur Lie

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CHACLO	Domaine de la Chauviniere	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Melon de Bourgogne	12%	Small parcel vinified in oak barrels	Cork



Background

Owned by Jérémie Huchet of Domaine de la Chauvinière, he bought the land in 2001 after the Marquis de Goulaine decided to sell both property and vines separately. Overlooking the Goulaine marsh, the terroir is made up of a sandy loam soil in the south and rocky, metamorphic 'Gabbro' in the north, where the oldest vines are established. The fruit that is produced is thick skinned, concentrated and structured.

Winemaking

Once the grapes are carefully harvested, they are pressed in a pneumatic Wilmes press which works quickly and smoothly to ensure the freshest juice and to avoid oxidation. Six yeasts are collected from the best clusters in the vineyard, creating a definitive flavour and style that cannot be replicated. Fermentation lasts between 15 days to one month. As is characteristic of Muscadet-sur-lie, the lees settle at the bottom of the fermentation vessel, adding deep flavours and body. To gain further complexity, a small parcel of wine is vinified in oak barrels of varying capacities.

Tasting & Pairing

Fantastic rich, pronounced floral characters on the nose leading onto delicate rose petal and soft peach. A vibrant linear style with outstanding mineral structure. Crisp, zesty lemon and lime flavours are supported by a mineral core and a touch of saltiness. An exquisite, refreshing lime finish with great length.

Pairs wonderfully with oysters, lobster and classic shellfish.

Sustainability & Extra Information

Vegetarian, Vegan

Small, family run - head winemaker Jérémie is a knowledgeable and careful winemaker

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