

Muscadet Sèvre et Maine Sur Lie AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CHAMUS	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

Domaine de la Chauvinière is located on the hillsides of the river Maine, which gives its name to the appellation, AOC Sèvre-et-Maine. Attached to the domaine is a chapel which was historically a resting place for missionaries of Saint Clément's community. Constant Huchet took over the six hectare vineyard from his Father-in-Law in 1945. He continued planting vines until he was 86 and passed responsibility and the winemaking to his son, Yves. In 2001, Yves' son Jérémie took over, guiding the domaine into using modern techniques whilst being very sympathetic to the land.

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

Bursting with aromas of ripe melon and white apple alongside a hint of tropical sweetness. Clean, linear and elegant in style, the palate sees zesty citrus flavours with tropical nuances supported by a mineral tone throughout.

A classic pairing with oysters, shell fish platter and bouillabaisse.

Sustainability & Extra Information

Vegetarian, Vegan

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

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