

Domaine de la Chauvinière

Muscadet Sèvre et Maine sur lie AOC

ABV

12%

Capsule

Cork

Code

CHAMUS

Region and Country

Loire, France

Grapes

Melon de Bourgogne

Producer

Jérémie Huchet has held the reigns of his family's estate since 2001, guiding the domaine into using modern techniques whilst being very sympathetic to the land. The winery continues to be small and family run with great success.

Climate, viticulture, winemaking

The historical domaine de la Chauvinière is located on the hillsides of the river Maine, which gives its name to the appellation, AOC Sèvre-et-Maine.

Grapes are carefully harvested, then pressed in a pneumatic Wilmes press which works quickly and smoothly to ensure the freshest juice and to avoid oxidation. Six yeasts are collected and used from the best clusters in the vineyard for fermentation over a 15-30 day period. 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 Notes

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

Good to know

Vegetarian and vegan friendly.