



Montaigne Imports LLC

| Wines

MUSCADET "ESSENTIELLE" | 2018

MUSCADET SÈVRE ET MAINE SUR LIE

MUSCADET "ESSENTIELLE" | 2018

TERROIR:	SCHISTS WITH SILICO-ARGILLACEOUS BOTTOM
VARIETIES:	100% MELON DE BOURGOGNE
HARVEST:	Mechanical harvest to reach the optimum of the maturity.
VINE AGE:	15-30 YEARS
DENSITY:	6500 PLANTS/HA
YIELD:	52 HL/HA
ALCOHOL CONT:	12% VOL.



OVERVIEW

From the Loire Valley region, more specifically in the Nantais vineyards, near the Atlantic Ocean in the village of La Regrippière – east of the township of Vallet. Temperate oceanic climate with a south-east exposure.

TECHNIQUES USED

- Vine growing, guyot pruning.
- Sustainable viticulture with use of organic fertilizers.
- Smooth pneumatic press of the grapes.
- The juice is left to settle between 12 and 18 hours at low temperature.
- Traditional alcoholic fermentation in concrete underground vats (typical of the Nantais vineyards).
- Temperature-controlled at 14-16°C along with cold fermentation conducive to the development of the aromas.
- Long aging on fine lees for 6-7 months with no racking.
- Bottling at the estate in late March/April. Comes in a traditional Muscadet bottle.

TASTING NOTES

Eyes: Pale gold color, green hues.

Nose: Lemony accents and mandarin, iodized background.

Mouth: Leaves the palate clean and fresh. Pleasant balance between a generous substance, a good acidulous fruit, and a long sappy and toned finish.

SUGGESTIONS

- Food Pairings: For maritime dishes. Fresh oysters, Seafood Platter, Moules Marinières, grilled sardines as well as goat's cheeses. Also, to be enjoyed on any occasion as an aperitif.
- Cellaring: 2-3 years.
- Service Temperature: 8-10°C.



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