



## MUSCADET Sèvre et Maine TAURUS



**GRAPE-VARIETY:** 100 % Melon de Bourgogne.  
(Local name of the Muscadet grape)

**SURFACE:** 60 ares.

**AGE OF VINES:** 45-55 years old.

### TERROIR:

Loire Valley Vineyard in AOP Muscadet Sèvre et Maine.  
Orientation Southwest & Southeast.  
Stony Soil. Subsoil: Mica Granite and Orthogneiss

**PRODUCTION:** around 40hl/ha

Soil ploughing and scraping. Canopy management.

**Only 250 cases 12X750 ml and 50X1500 ml per year.**

**PRUNING:** Simple Guyot.

### VINIFICATION AND REFINING:

**Organically farmed since 1975.**

**Biodynamics – Demeter certified since 1998**

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation: 100 % natural yeast.
- Aged 20 months “on the lees” in underground vats covered with glass tiles (12 months) and in oak barrels (8 months).
- No filtration, No fining.

### TASTING NOTES:

Light straw reflections. Elegant aromas with notes of citrus, dried fruits, white flowers, almond and toast, minerality. Full opulent palate balanced with fine acidity and liveliness showing the wine's exquisite balance. Full bodied, complex and powerful, this special cuvee partially aged in oak will reveal to you another aspect of our terroirs. A wine gifted with great aging potential, a racy and exciting Muscadet for wine lovers.

*« We have brought particular care to this rare cuvee of Melon de Bourgogne. Do it the honor of serving with lobster or creamed white meats. Carafe before enjoying and discover the enjoyment for your palate... »*

### FOOD AND WINE PAIRING:

Raw scampis and scallops, Yuzu sauce.

Cooked oysters.

Sea bass, sea bream, John Dory, swordfish...

Poached Salmon with Caper-Butter Sauce

Creamed chicken slices with chanterelles.

Asparagus in sauce.

Sweetbread, Prawns Risotto, Poached foie gras .

Cheeses with rinsed rind: Pont Lévêque, Livarot, Maroilles, Epoisses, Vacherin, Mont-d'or...

**TASTING:** Expected to keep well (+15 years)

Ideal serving temperature: **11°/12°C**

**To drink on 10 years (after decanting)...**