

Muscadet Sèvre et Maine

Earl Bodineau, Loire Valley, France



Grape Variety

Melon de Bourgogne – 100%

Appellation

Muscadet Sèvre et Maine, AOC

Cuvée Name

Domaine des Chaboissières

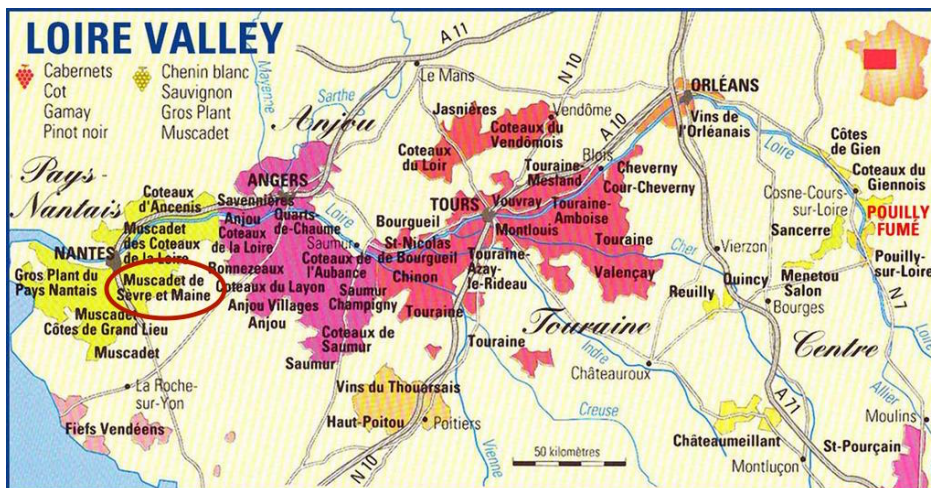
Soil

Clay/Shale on Mica Schist

Vinification

The pressed juice undergoes a short skin maceration to bring out the fruity character of the grape. This is followed by a slow, temperature-controlled fermentation, conducive to the development of the aromas. The wine undergoes long ageing on the fine lees, 6 months minimum, with bâtonnage used to stir the lees into suspension. This procedure helps develop the wine's texture and palate weight.

EARL
BODINEAU



About Muscadet

The Muscadet Sèvre & Maine AOC is named after the Sèvre and Petite Maine rivers which flow through the Nantes wine region (Loire Valley) and its best terroirs. It has a temperate oceanic climate. The term *sur lie* indicates that the wine has spent all winter in vat on its lees, the deposits at the bottom of the vat, until bottling. This imparts a fatter texture to the palate, greater finesse and generally complex aromas to the wine.

Tasting Note

Bright, fresh with fragrant white floral aromas and citrus notes. Fatter palate weight from the *sur lie* ageing, and balanced acidity. Persistent mineral finish.

Food Pairing

A good Aperitif and Food wine. Pairs with Moules Frites or Moules Marinières, oysters, clams, fish & shellfish, chicken, tofu, and fondue & other cheeses.



Represented in Ontario by Abcon Intl. Wine Merchants