



- Country: France
- Region: Loire Valley
- Subregion: Muscadet
- Vintage: 2019
- Colour: White
- Grape Variety: Melon De Bourgogne
- ABV: 12%
- Bottle Size: 75cl
- Closure: Screwcap
- Style: Crisp and minerally
- Drink With: Moules marinière or sushi

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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Gerrard Seel Limited 31 Melford Court Hardwick Grange, Woolston Warrington CHÂTEAU DE LA RAGOTIÈRE MUSCADET DE SÈVRE ET MAINE SUR LIE SÉLECTION VIEILLES VIGNES

https://gerrardseel.co.uk/products/chateau-de-la-ragotiere-muscadet-de-sevre-et-maine-sur-lie-1er-cru-du-chateau

The nose of the pleasingly bright and the Chateau De La Ragotiere Muscadet De Sevre Et Maine Sur Lie is dominated by mineral aromas. It registers again on the lean, dry palate, where white fruit and floral flavours also develop. Finally, on the finish, this expressive *cuvée* reverts to the stoney, mineral characters so recognisable with Muscadet.

Château De La Ragotière Muscadet De Sèvre Et Maine Sur Lie Sélection Vieilles Vignes (to use its full title), is created using vines between 40 and 60 years – the oldest on the estate.

These are grown on mica schist soils, which impart rich fruit flavours, as well as an underlying minerality to the palate – a huge factor in what makes this Muscadet such a joy with food.

Before bottling, the wine is aged on its lees for ten months.

• From Roger Voss writing in Wine Enthusiast Magazine:

The old vines here do give some concentration.

More importantly, they give a great swathe of ripe fruit that is so crisp and refreshing.

Lemon and the lightest texture are lifted by intense acidity and a lively, fresh aftertaste.

This wine is ready to drink - best buy.