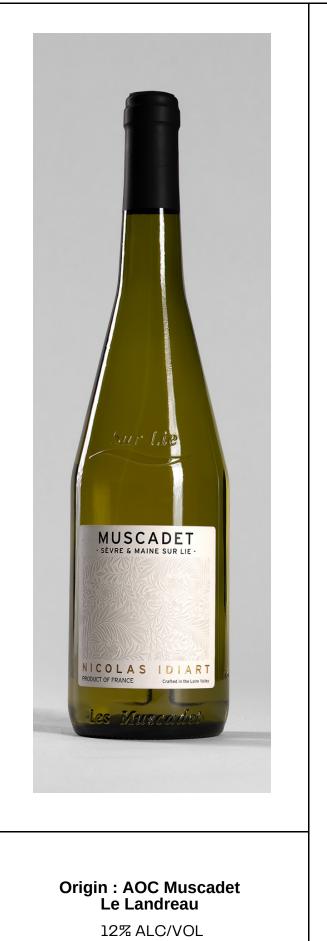


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## **MUSCADET SÈVRE et MAINE 2021**



Variety : **Terroir**: Vinification : Tasting Notes : Food Pairings:

Melon de Bourgogne

These vines are 45 years old and are planted on the Micaschiste of the Landreau. This region's proximity to the Atlantic ocean creates a cooling effect for the vines, adding freshness and increased acidity. The Micashist creates a rich muscadet that can be enjoyed young opposed to Muscadet grown on granite soil which is tighter and has more intense minerality.

After harvest, the grapes are pressed and fermentation is carried out at 20° C using only indigenous yeast. Melon de Bourgogne acquires its flavors from ageing on lees for 8 months. The lees are stirred intensely at the beginning, and then the intensity is decreased month after month. This process adds more richness and length to the wine.

Salty and peachy on the nose with great definition. Very clean, fresh and round. Good intensity. Slight tangerine tang to the finish, adding cleanliness and precision. Good length.

Seafood like mussels, oysters and crab.