

MUSCADET SEVRE ET MAINE SUR LIE

CÉPAGES : 100% MELON DE BOURGOGNE

Informations

2019

Degré 12°C

Le Landreau

AOC Muscadet

Nicolas Idiart Muscadet

TERROIR

Closest Loire appellation from the Atlantic ocean. This specific location have a major influence on the climate. Especially the freshness to keep a cristaline acidity. This 45 years old vineyard, is planted on Micaschiste of the Landreau.

The Micashist make some rich but earlier drinking muscadet opposite of the Granite which make some Muscadet much tighter, with intense minerality, which have the amazing ability to age but more difficult to approach on the youth.

TASTING NOTES

Salty and peachy on nose, some real definition very clean, fresh and round, really tasty.

Good definition and intensity. Slight tangerine tang to the finish, adding cleanliness and precision. Good length. .

VINIFICATION :

Unoaked

After picking, the grapes are pressed in a pneumatic press Cold clarification of grape juice, then temperature controlled fermentation at 20° C for several weeks using only "indigenous yeasts".

The Melon de Bourgogne don't get much flavors out of the fermentation but from a long ageing on lies for 8 month. We stir the lies very intensely at the beginning of the ageing then we decrease intensity month after month. The idea of the ageing is the " dead yeast lysis" which mean the dead yeast from the fermentation are dissolving into the wines in order to get more richness and length to the wines.

INFORMATIONS

AB cspc 816458

Cases of 12 x 750ML Cork

