

Domaine de l'Ecu Muscadet Orthogneiss

Domaine de l'Ecu

France - Loire Valley - Muscadet de Sevre et Maine sur lie

The wine is produced from 100% Melon de Bourgogne grapes that are sourced from a 3 hectare-vineyard.

The Orthogneiss boasts a white gold and crystal clear color. The nose is subtle and elegant with zest of citrus fruits, white flowers and spices such as ginger and cumin and there are notes of flintstone, dried fruits and toasted almonds. The attack is sharp and straight, the mouth is complex, an impression of great purity and rare elegance; very salty notes, chalky and slightly smoky notes, citrus fruits, a wine with the ability to be kept for a long time.

Specifications

Appellation	Muscadet de Sevre et Maine sur lie
Varietals	100% Melon de Bourgogne
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	Soil is granulous and not very deep. Sub-soil: Orthogneiss
Vinification	Yield: 45-50 hl/ha Soil ploughing and soil scraping. Canopy management. PRUNING: Simple Guyot. > Orientation of slopes is SOUTH EAST. Hand harvested. No pumps, no racking of the must. Gentle pneumatic pressing. 100% natural yeast fermentation. Aged on the lees in underground vats.
Production	555 (9-liter cases)
Pairings	A perfect match to the following dishes: Asian cuisine, fish curry, Thai white rice, cucumber raita. >Snail Casserole Sole meuniere & steamed crispy vegetables. Brittany Lobster, wine and brandy reduction, smashed sweet potatoes with star anise. >Scallops in spicy breadcrumbs. Spicy prawns, coriander cream. Chicken Colombo.



Reviews and News

2018 Domaine de l'Ecu Muscadet Orthogneiss - 91 PTS - WS

2018 Domaine de l'Ecu Muscadet Orthogneiss - 91 PTS - WE

2015 Domaine de l'Ecu Muscadet Orthogneiss - 91 PTS - VINOUS

2013 Domaine de l'Ecu Muscadet Orthogneiss - 90PTS - WA

2012 Domaine de l'Ecu Muscadet Orthogneiss - 91 PTS - WA