

Domaine de l'Ecu Muscadet Classic

Domaine de l'Ecu

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

This vintage claims to be "Classic" purely to set itself apart from the tendency to promote wines whose aromas have their origin neither in the variety of grape nor in the locality...This Muscadet is developed and vinified to be appreciated young "on the fruit". It is crystal clear and the color of yellow straw. Lime, grapefruit, white fruits, pear and apple, salty and citrus notes are generously present on the nose. The mouth is rich, straight, providing a beautiful acid screen; lime and soft notes of the sea provide a good balance and a great freshness in this Muscadet, superb landmarks which stretch to the end....

Specifications

Appellation	Muscadet de Sevre et Maine sur lie
Wine Type	White
Varietals	100% Melon de Bourgogne
Age of Vines	30-35 years
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	siliceous with metamorphic rock subsoil
Vinification	Hand harvested. No pumps, no racking of the must. Pneumatic pressing. 100% natural yeast fermentation. Aged on the lees in underground vats covered with glass tiles for 14 months.
Pairings	This Muscadet would be a good accompaniment to a seafood platter, an oily fish, a white meat or would, of course, be the ideal companion to your aperitif.



Reviews and News

2018 Domaine de l'Ecu Muscadet Classic - 90 PTS - WS

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