

Classic

DOMAINE DE L'ECU

LOIRE | FRANCE
BIODYNAMIE
PRODUCT OF FRANCE



MUSCADET Sèvre et Maine CLASSIC



GRAPE-VARIETY: Melon de Bourgogne.
(Local name of the Muscadet grape)

SURFACE: 4.50 ha (11.12 acres).

AGE OF VINES: 30-35 years old.

CHARACTERISTICS OF THE TERRITORY:

Loire Valley Loire vineyard

Orientation of the slopes is WEST and NORTH WEST.

Soil is Siliceous with a sub-soil of metamorphic rock.

PRODUCTION: 45 hl/ha

Soil ploughing and soil scraping. Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND REFINING:

Organically farmed since 1975.

Biodynamic – Demeter certified since 1998

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation 100 % natural yeast.
- Aged “on the lees” in underground vats covered with glass tiles during 14 months.

TASTING NOTES:

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 colour 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....

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.

FOOD AND WINE PAIRING:

Sea food: shells, shrimps, oysters, crab.
Spicy Guacamole, Spanish Tapas.
Rabbit and pig terrine.
Sardine with lime zest.
Caramelised onion and bacon tart.
Trut, salmon and crunchy wok vegetables.
Mussels in white wine.

TASTING:

Ideal serving temperature is between 9° à 11°
Drink during 3-4 years