Domaine de l'Ecu Muscadet Gneiss

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

The wine is produced from a 3-hectare vineyard. It is crystal clear and white gold in color with reflections of green. The nose is opulent, rich in white fruits, notes of pear and of the sea. We also notice citrus, hazelnut and mineral notes. The mouth is soft, dense and expressive. The wine is fruity, juicy and intense. A good mouthfeel wth a remarkable balance held by a beautiful vivacity, with aromas of salt, mineral and finally citrus fruits. Invited to the most prestigious tables, this Muscadet will enhance the flavor of fish in sauce or white meat.

Specifications

Appellation	Muscadet de Sevre et Maine sur lie
Varietals	100% Melon de Bourgogne
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	gneiss
Vinification	Yield: 45-50 hl/ha. Soil ploughing and soil scraping. Canopy management. PRUNING: Simple Guyot. Orientation of slopes is NORTH WEST. Hand harvested. No pumps, no racking of the must. Gentle pneumatic pressing. 100% natural yeast fermentation. Aged on the lees in underground vats.
Pairings	A perfect match to the following dishes: Mussel soup with coriander and orange zest Savoury tart, duo of "andouille" and monkfish. Skate with capers and a "beurre noisette". Eels and frogs legs "Ã la provenÃ§ale". Pike, Perch with a "beurre blanc". >Tuna and courgette Lasagne Cheeses: Fresh Goats Cheese, CurÃ© Nantais

Reviews and News

2015 Domaine de l'Ecu Muscadet Gneiss - 88-89+ PTS - VINOUS
2014 Domaine de l'Ecu Muscadet Gneiss - 91 PTS - VINOUS