

Domaine de l'Ecu Muscadet Granite

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 2 hectare-vineyard.

This Granite boasts a white gold color, an elegant nose of pronounced mineral, flint and silex notes intertwined with aromas of citrus fruits and oyster shells. The attack is sharp and straight. The mouth is pure and fresh with iodine, chalky and salty notes, and citrusy flavors. A wine of great aging potential.

Specifications

Appellation	Muscadet de Sevre et Maine sur lie
Varietals	100% Melon de Bourgogne
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	Stony soil. Sub-sol: Two-Mica Granite.
Vinification	Yield: 40-45 hl/ha Soil ploughing and soil scraping. Canopy management. PRUNING: Simple Guyot > Orientation of the slopes is South West. 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: Tartare of langoustines, zest of lime and mandarin. Sushi and sashimi of white fish, sea bass and sea bream. > Shellfish, refined oysters, crayfish. Carpaccio of Scallops with kaffir lime zest. Turbot, John Dory, Monkfish in sauce, Skate with capers, beurre noisette. > Eels "À la Provençale". Wild Sea Bass with an oyster sauce and seaweed butter. Grilled Rabbit Leg with rosemary, tian of zucchinis. Cheeses: Livarot, Epoisses, goat cheese.



Reviews and News

2020 Domaine de l'Ecu Muscadet Granite - 91 PTS - WA
2018 Domaine de l'Ecu Muscadet Granite - 92 PTS - WS
2018 Domaine de l'Ecu Muscadet Granite - 92 PTS - EDITORS' CHOICE - WE
2015 Domaine de l'Ecu Muscadet Granite - 91 PTS - VINOUS

2013 Domaine de l'Ecu Muscadet Granite - 89 PTS - WA
2012 Domaine de l'Ecu Muscadet Granite - 90 PTS - WA