

Muscadet Sèvre-et-Maine "Sur Lie"

	Lean, clean and safrae. This pare minaral dry while wire is from a 5 hoctare vinepard grown on Amphibolite, Métagabin, and Serpentirite soils. Made and reground "a la Nantaise"
MUSCADET SÈVRE ET MAINE	without any added yeases. This is an independent family owned domaine who have been furning here for several generations.
SUR LIE	LOIRE VALLEY WHITE WINE / APPELLATION MUSCADET SEVRE ET MAINE HIS TH ROTTLIC & LA RODWICT FOR CAM VIADORIC DITANAY LIS EL VAL FAILUR. 144300 L. DOROX ADTIENDAL, JOREA ALMINOL, FRANCE
APPELLATION D'ORIGINE CONTRÔLÉE	750 ML / I 2% ALC. BY VOL - PRODUCT OF FRANCE - CONTAINS SULFITES
JACQUELINE DELAUNAY	GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC EXPERAGES DURING PIREG NANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
VIGNERONNE À LE LOROUX-BOTTEREAU	OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAN OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.
Mary Taylor	IMPORTED BY VARMANTUD, RANDY HOOK, CT WWW.III.WIIC FOLLOW US @MARYTAYLORWINE
0	A Mary Taylor Selection 6 66461 17007 2

At the westernmost edge of the Loire Valley, where the last wild river in Europe meets the cool Atlantic Ocean, lies the gently rolling countryside of Pays-Nantais. Here was once an area dominated by red grapes, but when the brutal winter freeze of 1709 killed so many, Nantes became the white wine region best known today for its savory, refreshing wines from the grape Melon. At the confluence of the Sèvre and Maine rivers is the Muscadet Sèvre-et-Maine AOC, where the Delaunay family has been cultivating vines for several generations in the heart of the region, Louroux-Bottereau.

Jacqueline Delaunay makes this superb Muscadet from 5 hectares of 20-year-old Melon Blanc vines grown on stony gneiss, amphibolite and schist soils. The estate is in organic conversion, using no chemicals or herbicides whatsoever, only grass as a cover crop. Vines are Guyot Nantais-trained and yield 45 hectolitres per hectare.

Fermentation by ambient yeasts, found in the vineyards and on the cellar walls, takes place underground in special cement tanks lined with glass. This fermentation "à la Nantaise" is ideal for long aging because the underground temperature remains cool and constant, and the shape of the tank (with a flat and extended bottom) allows greater contact with the lees. The wine rests on its lees for 8-12 months, with bâtonnage 2-3 times over winter. This stirring of the lees gives the wine its appellation's signature freshness, creaminess, and elegance. Domaine Delaunay's charming rendition is at once saline and fruit-forward; perfumed and brooding; a unique expression of divinity. It is an enticing aperitif, and of course, a timeless pairing with oysters.

Size: 750ml

Appellation: Muscadet Sèvre-et-Maine AOC Soil Type: Gneiss, Amphibolite, and Schist Varieties: 100% Melon Blanc Age of Vines: 20 years Farming: Organic conversion Alcohol: 13% Yeasts: Ambient Aging Details: Glass-lined concrete tank

