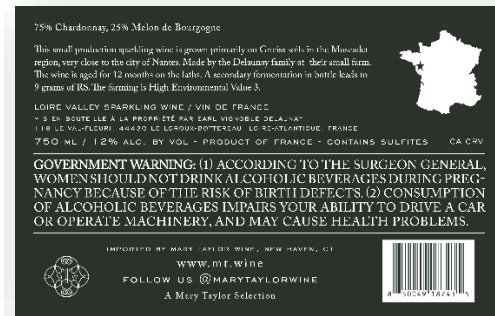


mary taylor wine

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Jacqueline Delaunay Blanc de Blancs "Muscadet"



We call this Blanc de Blancs "Muscadet" with parentheses because this is a sparkling wine from Muscadet - but it falls outside of the AOP Muscadet as well as outside AOP Crémant de Loire – which requires different varietals than Melon de Bourgogne. Nonetheless, this cuvee, dreamt up by Jacqueline's sons, Thomas and Florent, is an expression of true artisanal passion. It is unlike any other type of sparkling I know – light, delicate melon flavors, round richness a hint of sweetness.

Produced from just 1 hectare of Chardonnay and .5 hectare of Melon, this is a very special and rare cuvee. The vineyards are farmed with biodiversity in mind, clover grass and other wild flowers are abundant. The wine is fermented and ages in stainless steel for 6 months. The sparkling method is traditional – with a second fermentation in bottle. The bottles are aged for 12 months minimum on the laths.

This is a small family business with passionate energy and amazing soil.

Size: 750ml

Appellation: "Vin de France"

Soil Type: Amphibolite, Serpentine, Gneiss

Varieties: 75% Chardonnay, 25% Melon de Bourgogne

Farming: Sustainable, HVE 3

RS: 9 g/L

Alcohol: 12%

Sulphur – less than 20g/l

Aging Details: Stainless steel for 6 months.

Aged in bottle on laths for 12 months.

