

CHATEAU DE *L'Oiselinière*

Muscadet Sèvre et Maine

Sur Lie

2016



WINEMAKER

Fabrice Girardi

WINERY

Château de l'Oiselinière

APPELLATION

Muscadet Sèvre-et-Maine sur Lie

GRAPE VARIETAL

Melon de Bourgogne

HISTORY

Vines have been growing for centuries at L'Oiselinière, some parchments mentioning the vineyard date back to 1337. The first mention of Muscadet appears in 1635, making Château de l'Oiselinière the oldest Muscadet producer in the region. Nowadays the estate is also a renowned bird sanctuary and the castle is classified as historical monument.

TERROIR

Grown in the heart of the Kings Valley in Nantes, the 42 ha (104 acres) of Melon de Bourgogne is produced in accordance with sustainable agricultural methods. Rooted in a soil named Gabbro (igneous rocks), the vines are between 45 to 55 years old. The typicity of the terroir allows the harvest of great maturity even on rainy vintages.

HARVEST

Harvest began on September 20th and included mechanical and hand-picked, the grapes are selected at full ripeness to give maximum flavor.

VITICULTURE & VINIFICATION

Small delay between machine picking and pressing to stalk, which reduces bitterness. Next, gentle pressing in a pneumatic press followed by maceration and clarification of musts for 48 hours at 10°C (10°F). Slow fermentation in tanks for about 3 weeks in 14-16°C (57-60°F). Then, the wine ages on lees for 9 months.

TASTING NOTES

A complex and aromatic wine. Fresh and beady with aromas of fruits and flowers (apricot and hawthorn). Mineral and iodine flavors emerge as well as an aroma of fresh melon. On the palate, it is pleasant with a good and lasting taste.

FOOD PAIRING

Refined and fresh, it pairs well with seafood like oysters, shellfish, and fish.

TECHNICALS

Alcohol: 12%