



WINEMAKER

François Verdier

WINERY

Château de l'Oiselinière

APPELLATION

Muscadet Sèvre-et-Maine sur Lie

GRAPE VARIETAL

100% 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. Presently, 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 44 acres (18 hectares) 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 – 55 years old. The typicity of the terroir allows the harvest of great maturity even for rainy vintages.

VITICULTURE & VINIFICATION

A small delay between machine picking and pressing to stalk, which reduces bitterness. Gentle pressing in a pneumatic press followed by maceration and clarification of musts for 48 hours at 50°F (10°C). A slow fermentation in tanks with indigenous yeasts for about 3 weeks in 14-16°C (57-60°F), which ends when the sugar levels are under 3 grams per liter, adding CO2 (30/40 grams per liter), and then aged on fine lees for 9 months. Bottled directly from the tank.

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%