

# MUSCADET DE SÈVRE ET MAINE

## Style

White, Dry

## Region

Loire

## Producer

Sébastien Chéreau

## Appellation:

Muscadet, in the hamlet of Le Boucher in the Pays Nantais.

## Cépage

100% Muscadet (Melon de Bourgogne)

## Tasting Note:

Bone dry, with a subdued saline nose and a bracing citric zest on the palate. The finish is fresh and clean.

## Serve

With Oysters and Seafood.

## Cellarage

Best drunk within two years of vintage.

## Vinification

Machine harvested grapes from 25-year-old vines have a very simple and traditional vinification on their lees before being bottled the following March. This prolonged sojourn on the yeast debris of fermentation adds body and vivacity to the wine (at the risk of secondary fermentation). Wines made thus are entitled to be labelled sur-lie.

## History

From 1639, due to Dutch demand, Muscadet began to be planted in the Pays Nantais. After the notorious winter of 1709, when the sea froze and many less hardy vines were lost, a major replanting programme began concentrating on tougher white varieties particularly Muscadet.

The Chereaus have been vignerons for 2 centuries and the Domaine is now ably run by Sébastien. Yapp Brothers first shipped the 1973 vintage and have listed it every year since.

The highly distinctive label is by celebrated artist and Children's Laureate Quentin Blake, who is perhaps best known for illustrating the works of Roald Dahl.

