



## PROFILE

Vinified entirely of the Melon de Bourgogne varietal and aged on the lees for six months prior to bottling, Eric Poiron's Muscadet is clean, careful, and zippy with bracing acidity and a bright autolytic texture to balance it out. They began growing and producing wine in the early 1800s and over the past two centuries have increased their vineyard holdings from the original 1.2 hectares to its current 39 hectares. As always, the taste of the salt spray sings in this wine.

## SPECIFICATIONS

**Wine:** Muscadet Sèvre et Maine sur Lie

**Varietals:** Melon de Bourgogne

**Appellation:** Muscadet Sèvre-et-Maine sur Lie AOC

**Location:** Maison Sur Sèvre

**Soil:** Siliceous clay, schist

**Exposure:** Southwest

**Vineyard Age:** 45 years

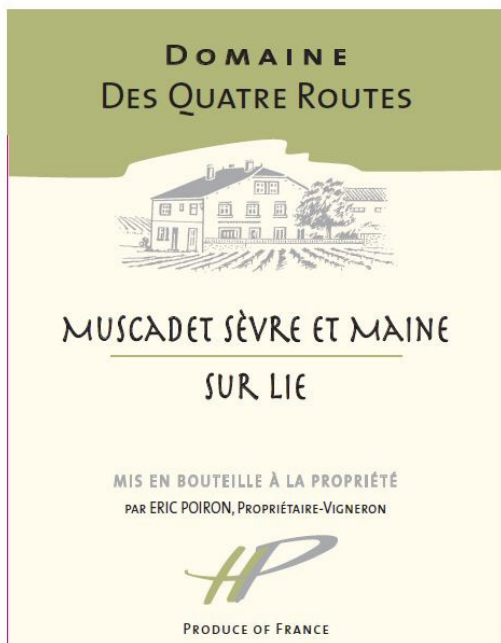
**Vineyard Area:** 13 ha

**Agricultural Method:** Organic, Sustainable 🌱🍷

**Vinification:** Grapes are hand harvested to ensure highest quality product. The aging process is from September to March and the fermentation "sur lie" lasts 6 months prior to bottling. The barrels' medium are stainless steel, glass tiles or sandstone.

**Tasting Notes:** A palate of apple and citrus are highlighted by a lovely acidity and a soft and enticing finish. Muscadet is not only the ideal choice for dishes like sautéed scallops or brook trout with beurre blanc sauce, it's also exceptionally delicious with BBQ pulled pork and fried chicken, as it cuts through fat on the palate.

**Alcohol:** 12%



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