

Technical details
Métaphore
Muscadet Sèvre-et-Maine 2013

Comments:

Bright yellow with golden glints.

Métaphore's partial maturation in oak barrels makes this 2013 vintage round and full. It's also an opulent Muscadet with a long finish in the mouth, offering subtle woody notes and slightly honeyed aromas.

Food pairing:

The great Loire classic: pike perch in beurre blanc

Lightly-spiced vegetable tajine, cheeses and aperitif

Serving temperature: between 11°C and 13°C

Drink now and cellar until 2020

Our perfect pairing:

Chicken skewers marinated in cumin

Our cultural pairing:

A song.

Feeling good by Nina Simone



*"And this old world is a new world
And a bold world
For me."*

Nina Simone

GRAPE VARIETY:

100% White Melon de Bourgogne

Yield: 50 hl /ha

TERROIR:

Produced from the blending of several parcels on mainly siliceous clay soil over gneiss.

VINIFICATION:

Pneumatic pressing following by gentle cold settling. Temperature-controlled fermentation between 16°C and 20°C in glass-lined concrete tanks.

Racking on fine lees and stirring (bringing the lees to the surface gives body to the wine and promotes the development of complex aromas).

Maturation for 20 months on lees. The wine then spends a few months in oak barrels, which imparts discreet structure and character.

Bottled: November 2015