

Technical details

Oxymore
Muscadet 2009

Comments:

The delicate aromas suggest a complex and accomplished wine.

The opening is gentle, and the palate presents beautiful minerality that gives this Muscadet wonderful finesse, the crystalline rocks of the terroir are echoed in this balanced and subtle wine.

Despite the passing years, Oxymore retains the characteristic freshness of Nantais wines.

The finish is long and develops discreet pineapple aromas.

A terroir wine!

Food pairing:

Surprise your guests by serving Oxymore with the cheese platter: sheep's cheese, fresh goat's cheese, Abondance or Comté.

Oxymore is the perfect partner for fish in sauce, white meat or curried fish.

It's tasting beautifully this year!

Serving temperature: between 10°C and 13°C

Our perfect pairing:

A slice of Abondance.

Our culture pairing:

A play

Happy Days by Samuel Beckett



An absurd and serious play with touches of humour.

It suggests that we should enjoy every experience in life, despite the sometimes cruel nature of existence.

A serious play, with an edge, just like our cuvée.

GRAPE VARIETY:

100% Melon de Bourgogne. 40-year-old vines.

Yield: 45 hl /ha

TERROIR:

Mainly siliceous clay soil. Gabbro parcel on L'Inlière

On the compound subsoil of Gabbro, a greenish-black igneous rock brings minerality to the wine and gives this cuvée excellent ageing potential; the terroir expresses itself fully with the passing of time.

VINIFICATION:

Very good healthy grapes and excellent conditions for harvest.

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

Maturation for 24 months on lees and 12 months in bottle.