

Technical details
Didascalie
Muscadet Sèvre-et-Maine sur Lie 2014



Silver medal at the Féminalises
competition in 2015

Comments:

This Muscadet will arouse your senses.

It has a crystalline pale yellow appearance.

The opening is fresh, and is followed by a supple and elegant palate. Light and ripe in the mouth, with seabreeze notes, mouth-watering acidity and a pure and mineral finish.

This Muscadet is balanced and has wonderful length.

Food pairing:

Didascalie is a perfect partner for shellfish and grilled fish.

It can also be a simple aperitif, among friends with a few oysters.

But it is also a wonderful accompaniment to sushi, sashimi, or carpaccio of scallops with citrus.

Serving temperature: between 9°C and 11°C

Drink now and cellar until 2017.

Our perfect pairing:

Sea bream tartare with lemon and coriander.

Our cultural pairing:

A comic strip

Un océan d'amour (An ocean of love)

Poetry with neither words nor verses, affirmative captain!



A silent story with scores of seagulls.

Script: Wilfrid Lupano

Illustrations and colours: Grégory Panaccione

GRAPE VARIETY:

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

Yield: 55 hl /ha

75 cl bottle

TERROIR:

Mainly siliceous clay soil.

Subsoil composed of various crystalline rocks: Gabbro, gneiss, mica schist, which give this cuvée tender minerality.

VINIFICATION:

We harvested this vintage in beautiful sunshine; the grapes had achieved good ripeness.

Pneumatic pressing followed cold settling for 12 hours. Temperature-controlled fermentation 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)

Matured for 7 months on lees.

Bottled: March 2015