



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE:
IN VINO VERITAS

REGION:
Loire Valley, France

APPELLATION:
Muscadet

VINTAGE:
2019

ALCOHOL:
12%

PRODUCER:
Domaine Déramé

ATTRIBUTE:

WINEMAKER:
Alexandre Déramé

Vegan
HVE (in progress)

GRAPES:

100% Melon de Bourgogne

TERROIR:

Argilo (clay) & Limoneux (sandy loam) on Gabbro (volcanic rock)

VINES:

40 year old vines, machine harvest

VINIFICATION:

Traditional winemaking with pneumatic press. Cool fermentation in stainless steel with natural yeasts, sulphites during winemaking and on bottling. Lightly filtered, no fining.

MATURATION:

Stainless steel for 7 months, aged on fine lees.

TASTING NOTES:

A classic Loire white with fresh citrusy aromas and fine minerality, along with a pleasant richness from extensive lees ageing and a gentle spritz on the tongue. mas with prevailing citrus notes on the palate. Vibrant acidity, a fruity character with a long finish.

PARING SUGGESTION:

Ideal with shellfish; try it with moules marinière or white fish in a simple sauce.

SERVING TEMP:

7° - 10°C

AGEING POTENTIAL:

Up to 2 years

