



Muscadet sur lie Domaine du Royaume Philippe Chenard Muscadet sur Lie ~ AOP ~ white ~ 2020

Product information

This cru from the right bank of the Sevre is distinctive for its warm, early-ripening terroir. Soils are shallow and stony, on a bed of gneiss (metamorphic rock) and slightly altered gabbro; the subsoil is sufficiently fractured to allow the vines to take root. Wines here need a minimum of 17 months' aging to develop their elegant aromas with hints of fruit and florals.



Region.	Pays Nantais
Type.	White wine
Appellation.	Muscadet sur lie
Classification	AOP
Bottle size	75cl
Alcohol % per vol.	12
Closure type	Cork

Technical



Vinification

Type of culture.	Lute raisonnee
Harvest	Mechanical
Vinification	Ciment cuve fermentation
Elevage	Elevage on lees



Variétal

Varietal.	meion de bourgogne 100%
Soil	Gneisse
Exposition	south



Tasting note

Appearance.	Pale gold
Aroma	citrus, flower, white fruit
Oak	No
Style & structure	Clean & Crisp



Pairing

Aperitif, curd meat, goat cheese, sea food
Serving temperature 12C to 14C