



## DOMAINE CHEREAU CARRE Muscadet 2017



Château-Carré is one of the leading Muscadet producers with substantial family owned vineyards in some of the best locations in the region. Their vineyard area totals 135 hectares of the highest quality soil, making them one of the largest producers of Muscadet. The wide variety of 'terroirs' available within the estate enables Bernard Château to offer a comprehensive selection of styles including those bottled 'sur lie' where the wine is drawn straight off the lees prior to bottling, resulting in a wine with more weight and complexity.

The vines are grown in established vineyards where more than half the vines were planted over 40 years ago. Indeed, one area has vines that are over 100 years old. Grown in old volcanic soil, which imparts the characteristic minerality to the final wine, the yields are low, providing a good concentration in the berries.

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### TERROIR

Volcanic soil

### GRAPE VARIETY

Melon de Bourgogne 100%

### SERVICE TEMPERATURE

8°C

### WINEMAKING

Fermentation takes place in temperature-controlled vats. The wine is aged on its lees ~ 'Sur Lie' until bottling. This wine sees no oak ageing, in order to preserve the freshness and pure aromatics of the fruit.

### ALCOHOL

12%

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### TASTING NOTES

The wine was matured on its fine lees- "Sur Lie" -until bottling which imparts an attractive "prickle" on the palate and a nice weight. Dry, with a characteristic crisp acidity and a bright, fresh minerality.

### FOOD PAIRING

Serve chilled as an apéritif or as a classic partner for oysters, shellfish and seafood platters

