



Le Charmel

LE CHARMEL MUSCADET SÈVRE ET MAINE SUR LIE A.O.C.

— *Loire Valley* —

- VARIETAL:** Melon de Bourgogne
- REGION:** Loire Valley
- VINES:** 40 year old vines
- VINEYARD:** Le Charmel Muscadet Sèvre et Maine comes from a superb 75 acre single estate in the village of Gorges which is located in the Eastern part of the Loire Valley near the Atlantic town of Nantes. The soil here ranges from granite and schist hillsides to some regions of clay and is rich in magnesium and potassium which is ideal for the Melon grape that is unique to this region of the Loire valley.
- WINEMAKING:** The only grape permitted in the production of Muscadet is the Melon de Bourgogne which makes wine of great finesse and delicacy. After a controlled fermentation the wine is allowed to stay in contact with the dead yeast cells known as the lees and this contributes to the creamy mouthfeel which makes the wine so attractive. The wine remains on the lees for several months before being bottled. The process is known as “sur lie”.
- TASTING:** The wine has beautiful aromas of pears and melons and is very delicate and refined on the palate. It has lovely mineral notes and a long crisp finish.
- FOOD PAIRING:** Le Charmel Muscadet makes a wonderful aperitif but is superb with all shellfish and other fish dishes as well as goat cheeses.



Alcohol: 12.5 %

UPC# 0 89832 41212 0