



## PROFILE

Vinified entirely of the Melon de Bourgogne varietal and aged on the lees for six months prior to bottling, Eric Poiron's Muscadet is clean, careful, and zippy with bracing acidity and a bright autolytic texture to balance it out. They began growing and producing wine in the early 1800s and over the past two centuries have increased their vineyard holdings from the original 1.2 hectares to its current 39 hectares. As always, the taste of the salt spray sings in this wine.

## SPECIFICATIONS

**Wine:** Cru Communal Goulaine Muscadet Sèvre et Maine

**Varietals:** Melon de Bourgogne

**Appellation:** Muscadet Sèvre-et-Maine AOC

**Location:** Maison Sur Sèvre

**Soil:** Gneiss

**Exposure:** Southwest

**Vineyard Age:** 45 years

**Vineyard Area:** 13 ha

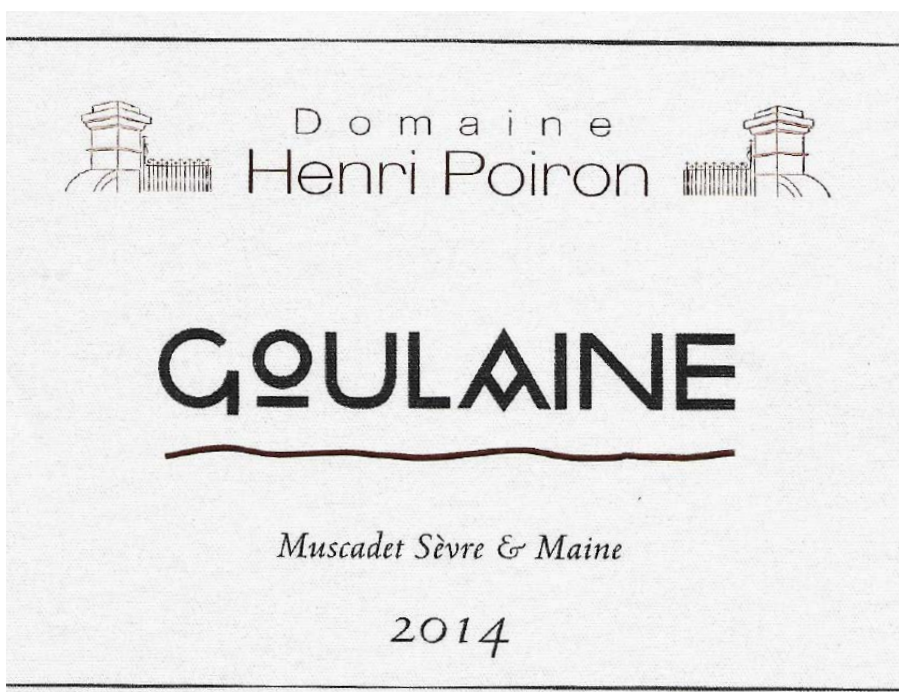
**Agricultural Method:** Organic, Sustainable 

**Vinification:** Grapes are hand harvested to ensure highest quality product. Fermentation takes place over 27 days with native yeasts. Wine is aged 32 months on the lees before bottling.

**Tasting Notes:** Nose of crystallized lemon and very ripe orange. The wine is round and supple on the palate with great minerality and a very long finish. Pairs with fish in sauce, white meat, and cheese.

**Alcohol:** 12%

**Production:** 4000 bottles



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)