

Poiron

La signature d'une passion

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: Muscadet Sèvre et Maine sur Lie

Varietals: Melon de Bourgogne

Appellation: Muscadet Sèvre-et-Maine sur Lie AOC

Location: Maison Sur Sèvre

Soil: Siliceous clay, schist

Exposure: Southwest

Vineyard Age: 45 years

Vineyard Area: 13 ha

Agricultural Method: Organic, Sustainable 🌱 🍃

Vinification: Grapes are hand harvested to ensure highest quality product. The aging process takes place in glass coated tanks for 8 months and the fermentation "sur lie" lasts 6 months prior to bottling.

Tasting Notes: A palate of citrus is highlighted by a lovely acidity and a soft and enticing finish that lingers in the mouth. Ideal pairing for seafood, fish, mixed salads with light vinaigrette or as aperitif when served very cool.

Alcohol: 12%

