

Château Haute Carizière

MUSCADET SÈVRE ET MAINE SUR LIE

Grape variety : Melon de Bourgogne

Terroir : South-East facing vineyard located on a very old plateau of the Armorican massif. Micaschist ground. Flaky rock, entirely crystalline, mica and quartz rich. It's easily recognizable because of its flaky and shiny appearance because of the mica abundance.

Production method : with Terra Vitis I get involved in an alternative course of action, that respect my vine, my soil and the ecosystem to be able to leave a insignificant imprint on the environment. This process guarantees a traceability controlled by an independent certifying agency. This is the most efficient way to produce a wine of great quality.

Winemaking : we harvest round grapes and we crush them softly. We do static clarification and fermentation during 2 weeks. The wine ages on lees all winter and we begin bottling process in spring.

Tasting : It has a golden green robe and a lemon and mineral nose. The wine tastes a full-bodied flavor on a convincing structure (gun flint). Some years, you can taste a light mint flavor, some other years its citrus flavor dominates (pineapple, grapefruit).

Advice : A good Muscadet has to be served fresh (10°C) with a seafood platter, grilled fish and also goat's milk cheese from Poitou. If you are patient enough you can keep it during 3 years.

