

# ESCHER & THOMAS

cultivateurs de fines bulles



## Melon de Bourgogne – Extra Brut

**Region:** Loire Valley – Nantais vineyard

**Soil:** Granite bedrock – grapes grow in the Muscadet-Sèvre-et-Maine A.O.C.

**Grape variety:** Melon de Bourgogne

**Vine growing:** “lutte raisonnée”

**Handpick harvesting**

**Traditional Method:** 15 months on laths minimum

**Dosage of liqueur:** Extra Brut – (about 4 g/L)

**Alcool:** 12 %

**From origin to originality:** The Melon de Bourgogne varietal (or Melon B.) is little known to consumers despite being the most widely planted varietal in the Loire Valley. The granitic terroir of the Pays Nantais region is ideal for the expression of its subtle minerality. It is aged on its lees, a traditional practice for Muscadet wines, in order to give it complexity. This has the same effect as one observes during the second fermentation in bottle and ageing “sur lattes”.

**In the glass:** Melon B grown in a granitic terroir close to the ocean expresses fruity and floral notes imbued with a typical, characteristic minerality. It is ideal with oysters, seafood, fresh and salt water fish. Its great freshness reminds one of sea spray.

## ESCHER & THOMAS

cultivateurs de fines bulles

Le cépage Melon B, sur son terroir granitique tout proche de l’océan, s’exprime sur des notes fruitées et florales, empreintes d’une minéralité identitaire.

The Melon B grape variety, grown in a granitic terroir close to the ocean, expresses fruity and floral notes imbued with a typical, characteristic minerality.

« Nous ne sommes pas la énième génération d’une famille de vignerons, et pourtant, devenir Cultivateurs de fines bulles » était inscrit dans nos gènes. Nous élaborons des vins mousseux de qualité, uniques et authentiques, qui mettent en valeur les cépages et terroirs de notre vignoble. »  
Cécile Thomas & Iwan Escher

Vin Mousseux de Qualité  
Méthode Traditionnelle

Mis en bouteille par EMB 44088C  
pour ESCHER & THOMAS,  
41400 Chissay-en-Touraine

Extra-Brut · Vin de France

12 % Vol 750 ml

www.escher-thomas.com



L2016M17/80001

Contains sulfites

### Traditional Method by Escher & Thomas:

The “Champagne Method”, today referred to as the “Traditional Method”, is the succession of two fermentations: the first creates the “base wine” by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as “la prise de mousse”. We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

**Iwan Escher & Cécile Thomas**

ESCHER & THOMAS • 18 rue Paul-Boncour • 41400 Chissay-en-Touraine • France

info@escher-thomas.com • +33 6 52 68 30 09 • www.escher-thomas.com