

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

DOMAINE DE GRAND'MAISON MUSCADET DE SEVRE & MAINE SUR LIE

DETAILS OF PRODUCTION

This classic Loire wine, is produced from Melon de Bourgogne grapes from 15 to 30 year old vines grown on a 10 hectare plot on the coast of Saint-Fiacre. The grapes are machine harvested at optimum maturity and vinified in the traditional way in thermo-regulated tanks. The must undergoes 20 days of fermentation at low temperatures to preserve the fresh characteristics, allowing the aromas to shine through. The wine rests on its lees until the bottling at the Domaine in Spring. By bottling after a single racking, the freshness and ageing potential of the wine is perfectly preserved.

TASTING NOTES

With its distinctive yellow colour, delicate aromas of stone and citrus fruit and a palate of everything you would want from a muscadet of this quality, fresh, fruity with a lasting finish.

HOW TO SERVE

A wonderful wine to enjoy with shellfish and whole fish, grilled or baked. And of course, oysters.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE
2018

STYLE
White

BLEND OF GRAPES
100% Melon de Bourgogne

WINEMAKER
François-Régis de Fougeroux

ALCOHOL
12.5%

