LAURENT FREUCHET · FRANCE

Muscadet Sèvre-Maine-Lie, 2020

AOP Muscadet Sèvre-Maine, Sèvre-Maine



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Melon de Bourgogne	12%	2020 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Impressive melon aroma on the nose, then minerality, yeast. On the palate, it is fresh and delicate, melon still works dominantly followed by honey, yeast, yogurt. Long finishing with vibrant melon.

About the wine

Laurent Freuchet farms 28 hectares in the Muscadet Sèvre-et-Maine area near Nantes. The wine is aged "sur lie", resting on its fine lees through the winter after harvest and bottled straight off them, which gives texture and a light prickle. Melon de Bourgogne came from Burgundy and spread here after the great frost of 1709.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Asparagus salad, oysters, avocado and shrimps salad

Say it: Laurent Freuchet: lo-RAHN fruh-SHAY