

DOMAINE DE L'EPINAY



Muscadet-Sèvre et Maine 2022

💋 Nature 🛛 🖉 Organic

	Product code	15253490
\$	Licensee price	\$17.59
ii 🕯	Format	12x750ml
	Listing type	SAQ Specialty by lot
Ĺŏ	Status	Available
	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Loire Valley
18 ⁴	Varietal(s)	Melon de Bourgogne (Muscadet)
%	Alcohol percentage	12%
ey (Colour	White
Ð	Sugar content	1,6
T	Closure type	Cork



ABOUT THIS WINERY

Domaine de l'Épinay is located to the south-east of the Nantais Vineyard, in the town of Clisson. The Paquereau family has operated the Domaine since the early 1900s. Involved in the Domaine since their childhood, naturally the children, Cyrille and Sylvain took over in 2000 and 2006 respectively. The Domaine today has 55 hectares, of which nearly half is planted with Melon de Bourgogne, the historic grape variety of Muscadet.

TASTING NOTES

Bright pale-yellow color, with green reflections. Fine and discreet aromas of fresh fruit (apple, pear) combined with citrus notes. Lively and fresh attack on the palate. The fermentation gas trapped throughout the winter is released and "beads" to accentuate the freshness of this vintage. Its pearliness and its typical aromas of citrus and white flowers make it the natural companion of fish and seafood.

PRODUCTION NOTES

Blend of different terroirs on granite and gabbro parent rocks. Each plot islet is harvested and vinified separately. After settling, the juices are placed directly in vats for fermentation for 2 to 3 weeks. The wine is then racked and remains on its lees for 8 months. The final blend of the different cuvées is determined in spring to produce a fresh and fruity Muscadet sur lie.

MARC CHIANDUSSI (514) 512-8333 Territory Manager

PIERRE-MARTIN BELLEVILLE (418) 575-3206 info@royplus.co STÉPHANIE GOUIN (450) 675-8557 Territory Manager

MARGUERITE AGHABY (514) 722-4066 info@royplus.co PASCAL BROUILLARD (514) 242-7097 pascal.brouillard@royplus.co STÉPHANE MATTE (418) 558-1019