



# CHATEAU DE LA PREUILLE

## « Tête de Cuvée »

SAINT HILAIRE DE LOULAY, 18 miles SE of Nantes (Brittany)

## AOC Muscadet sur Lie

**OWNERS:** Philippe et Christian DUMORTIER

### THE APPELLATION

Muscadet is made at the western end of the Loire Valley, near the city of Nantes in the Pays de la Loire region neighboring the Brittany Region. More Muscadet is produced than any other Loire wine.

### WINE ESTATE

- The Château de la Preuille lies in the north of the Vendée department (Southern part of Brittany). Begun in the 13th century, the château is one of the oldest in the Loire. This is the only vineyard in Vendée that has the "appellation d'origine contrôlée" Muscadet sur Lie.
- Chateau de la Preuille was the exclusive fournisseur in Muscadet to President Mitterrand.



### SOIL

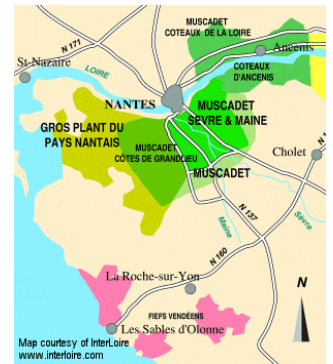
The Muscadet region is situated at the southeastern end of the very old Armorican Massif range of low mountains. The substrate is mostly crystalline rocks. The metamorphic rock gneiss dominates but there are also significant areas of schist, granite, sand and clay.

### GRAPE VARIETY

100% Melon de Bourgogne grape, often referred to simply as melon.

### VINIFICATION

- The wine is vinified sur lie meaning that, after fermentation, the wine is not racked off the lees (lie) at the bottom of the vat. This adds some complexity; and, as it is bottled straight from the vat without racking, it retains some of the carbon dioxide bubbles from fermentation which make Muscadet very slightly fizzy – "perlant" in French.
- To benefit from the extra sur lie mention, a Muscadet must faire ses pâques (literally do its Easter) meaning that it must stay over its lees at least until the 1st of March following harvest before being bottled.



### FOOD PAIRING

- Muscadet can be served alone as a refreshing Apéritif.
- Muscadet's citrusy and salty notes and near-coastal growing area make it a traditional choice with fish and shellfish.
- Richer Sur-Lie Muscadets pair well with white meats like chicken breast and pork medallions.

### TASTING NOTES

A beautiful muscadet! Amazing blend of stone fruits, yeast and flints on the nose. Perfect weight as a result of sur lie ageing. Wonderful balance between the acids and the weight, especially for muscadet. Flavors of pear and mineral dominate from start to finish. Long rich full flavors. It calls for shellfish!

In terms of tastes Muscadet tends toward bright citrusy (lemon, lime) and mineral notes (flint, steel). Other common nuances may include:

- |                     |                              |                               |
|---------------------|------------------------------|-------------------------------|
| • Green apple, pear | • White flowers (Jasmine...) | • Herbaceous (grassy) nuances |
| • Acacia            | • Menthol                    | • Iodic (salty) nuance        |
| • Peach             | • Raw green Almond           | • Flint                       |



The Chateau de la Preuille is around the estate itself.



The Lies give body and structure to the wine.



Oysters make one of the best pairing with Muscadet.

Hugh Johnson, famous wine writer, calls Muscadet "Neptune's own vineyard"