



Bin No:  
0401

*Wine:* **Muscadet de Sevre et Maine  
Sur Lie La Griffre 2016 Vt**

*Country:* France

*Region:* Loire - Muscadet de Sevre

*Producer:* Bernard Chereau

*Vintage:* 2016

*Colour:* White

*Grape Variety:* 100% Melon de Bourgogne

*Status:* Still  
Vegetarian - Vegan

*Allergens:* contains sulphates

*Dry/Sweet:* 1 (1 is dry, 7 is very sweet)

abv: 12.0% - bottle size: 75cl



### Tasting Note:

"Sur Lie" means the wine was matured on its lees, imparting an attractive "spritz" and a nice weight on the palate. Pure, with crisp acidity and a bright, dry minerality.

### Winery information:

Chéreau-Carré is one of the leading Muscadet producers with substantial family owned vineyards in some of the best locations in the region. Their vineyard area totals 135 hectares of the highest quality soil, making them one of the largest producers of Muscadet. The wide variety of 'terroirs' available within the estate enables Bernard Chéreau to offer a comprehensive selection of styles including those bottled 'sur lie' where the wine is drawn straight off the lees prior to bottling, resulting in a wine with more weight and complexity.

Grown on schistous soil with a southerly exposure, the vineyard is located in Saint- Fiacre-sur-Maine, within the appellation of Muscadet Sèvre et Maine. The vines range from five to 20 years in age and are carefully tended throughout the year. The harvest takes place mechanically in September.

### Vinification:

Fermentation took place at controlled temperatures in stainless steel to preserve the varietal characteristics of the Melon-de-Bourgogne variety. The wine was then aged on its lees 'Sur Lie' for six to nine months with regular "bâtonnage" or lees stirring until bottling. The wine was made in an unoaked style to retain the fresh style and purity of fruit

### Food Recommendations:

This charming wine is a great apéritif and accompanies seafood such as razor clams, oysters and fish perfectly

