

# La Pécherie Muscadet, Jeremie Huchet 2022



## Region

At the mouth of the Loire is the Pays Nantais which spans 90km east to west, bordering Anjou. The region surrounds the city of Nantes, which lies on the coast. Given this location, the Pays Nantais is influenced by the Atlantic currents and breezes which ensure a cool climate, which is perfect for the crisp style of wines produced here. The soil is composed of gravel riverbeds on which vineyards are typically planted with the Melon de Bourgogne variety, famous in the production of Muscadet.

## Producer

Having taken over the family estate in 2001, Jérémie has changed it beyond recognition and is seen as the up-and-coming producer in the Muscadet region. Jérémie has grown the estate to now 64 hectares of which 1/3 certified organic, and has invested in stainless steel vats along with new underground vats and a 'cubist' egg. He runs the non-organic vineyards according to the principles of sustainable viticulture; yields are held low by a minimal use of fertiliser and with crop thinning when and where necessary.

## Tasting Notes

A vibrant Muscadet made from Melon de Bourgogne vines grown on soils composed of soil, clay, silt, and gneiss. The wine is aged on its lees for 6 months giving texture and body for a lovely mouthfeel. Pale yellow in colour with green reflections with initial floral aromas which complements the fresh, zesty fruit flavours and finishes with a long, saline finish with a true representation of the terroir.

## Food

Perfect with scallops, langoustines or fresh vegetable dishes.

### Technical Information

Country	France
Region	Pays Nantais
Grape(s)	Melon de Bourgogne (100%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry		
Alcohol Content	12%		
Closure Style	Screw cap		
Organic/Biodynamic	No		
Allergens	Milk:		No
	Egg:		No
Vegetarian/Vegan	Vegetarian:		Yes
	Vegan:		Yes



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