

Muscadet Sevre et Maine " Cru Clisson" Jeremie Huchet - Organic 2021



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. All of his vineyards are run under organic principles of viticulture; yields are held low, work the soils without the use of fertilisers and with crop thinning when and where necessary. They leave other plants, grasses and hedgerows through the vineyards to respect biodiversity. Their Crus are harvested by hand and raised on lees for many years in concrete tank without lees stirring to preserve their character.

Tasting Notes

This vineyard within the Cru Clisson, is a parcel of sixty year old vines which grow on sandy soils on the small hill of the Templierie on Clisson granite. The grapes are all hand harvested, and spontaneously ferment in concrete tanks, ageing on fine lees without stirring for 40 months. An expressive nose of nuts, white flowers, citrus fruit and honey. The palate shows sweet spices, biscuit and beeswax. The work in the cellar gives a richer style of Muscadet which has a defined minerality and stunning fresh acidity.

Food

The perfect pair for seafood, particularly oysters and scallops, but also shellfish such as crab. The richness of this Muscadet means it can also stand up to stronger flavoured white fish.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Pays Nantais	Alcohol Content	12.5%
Grape(s)	Melon de Bourgogne (100%)	Closure Style	Screw cap
Type	White	Organic/Biodynamic	Organic certified
Style	Crisp	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Light bodied		
Sustainable	Yes-certified sustainable		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk