Muscadet Les Montys 'Vigne de 1914'



Clos les Montys, a lovely chateau vineyard extending over 10 hectares, overlooks the Goulaine marshes, it has a long and varied past, and is planted with vines 50 years old on average.

The plot of vines on less than one hectare was planted in 1914 and so produce a low yield of high quality, concentrated grapes from an exceptional sandstone terroir. These vines are among the first to produce leaves and a thicker skin. This proclaimed "green rock" terroir allows for long maturation and a well structured Muscadet.

The Muscadet is kept 'sur lie' for 14 months, developing diversity in the aromas and increasing complexity in the structure. While the yeast autolysis takes place, the fruit flavors in the wine develop into having a dried and mature characteristic.

A perfect pairing for shellfish, scallops or a cheese plate. This will continue to age well for 8-10 years.

JEREMIE HUCHET

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