



Muscadet Sèvre et Maine Sur Lie 2015

WINE DESCRIPTION

Located in the heart of Le Pallet, the old Saint Jean Chapel used to be named La Chapelle des Templiers, as les templiers (Night Templars) used to live there. Since then, inhabitants of Le Pallet refer to the Château du Pallet as “Château des Templiers.” Today the Vignerons du Pallet produce Château des Templiers Muscadet de Sèvre et Maine sur lie. The terroir, comprised of sandstone and gneiss, is unique to France, producing a distinctive wine.

ABOUT THE VINEYARD

Muscadet Sèvre et Maine, the largest and most important region for high quality Muscadet, covers twenty-three communes to the southeast of Nantes. It’s named after the two rivers that cross the vineyards: the Petite Maine and the Sèvre Nantaise. Much of the appellation lies on the slopes of the river with well-drained, sandy and gravelly soils.

Le Pallet is one of only three communes in Muscadet to be given a “cru communal” status by the national institute of origin and quality in 2011 (along with Clisson and Gorges). In the cru village of Le Pallet, a warmer microclimate joins with shallow, stony soils, known locally as Gabbros, to promote early and full ripening of fruit.

WINE PRODUCTION

A brief cold soak and cool fermentation in stainless steel preserves varietal freshness and preserves the quality of the unique terroir. An additional period of aging on the lees adds further texture and grace to this classic French white.

TASTING NOTES

This cuvée has a lovely straw yellow color, with aromas reminiscent of liquorice and figs. A slight spritz on the palate is accompanied by a further evolution of fresh citrus, green apple, and lime blossom as well as soft, round texture from lees aging. Finishes with crisp precision and charming length.

FOOD PAIRING

Ideal as an aperitif, or to accompany seafood, fish, white meats, or strong cheeses.

VINEYARD & PRODUCTION INFO

Vineyard size:	28 acres
Training method:	Gabbro
Elevation:	116 feet
Vines/acre:	2,400
Yield/acre:	2.5 tons
Exposure:	Southern
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	68,000

WINEMAKING & AGING

Varietal composition:	100% Muscadet
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	62 °F
Maceration technique:	Cold Soak Maceration and Sur-Lie Aging
Length of maceration:	48 hours days
Type of aging container:	Cement vats
Size of aging container:	200 HL
Length of aging before bottling:	7 months

PRODUCER PROFILE

Estate owned by: Les Vignerons du Pallet
Winemaker: Les Vignerons du Pallet
Total acreage under vine: 185
Estate founded: 2007
Winery production: 400,000 Bottles
Region: Loire Valley
Country: France

