

CHÂTEAU DE L'HYVERNIÈRE




MUSCADET SÈVRE ET MAINE SUR LIE



CELLARING AND SERVICE

- t° 14°C
- T 2 or 3 years
- % 12% vol

TASTING NOTES

-  Pale yellow hue flecked with green.
-  Aromatic, zesty, citrus nose with light aromas of white and yellow fruit and a few notes of white flowers.
-  Very fine and elegant on the palate with nice length.

FOOD/ WINE PAIRING

Seafood; fillet of pike or pike perch in beurre blanc; mature goat's cheese; rhubarb or other fruit tart; desserts based on dark chocolate.

VINTAGE FOCUS 2018

Climate

- A lovely quality vintage with decent yields coming after two years of shortage.
- Despite a capricious spring, heavy storms and a significant threat of disease, the months of July and above all, August, were able to heal the scars left by the mildew.
- The harvesting kicked off at the start of September, which was slightly late, but we obtained good maturity, nice quality and high yields.
- This is a sunny vintage, comparable to 2003 in terms of alcoholic degrees and 2005 in terms of quality.

Vineyard management

- Sustainably managed
- High-quality grape berries.
- An extremely fresh vintage.
- A late ripening terroir which usually enjoys a very fine end of summer.
- Full maturity obtained.
- Vegetative growth started quickly during a slightly inclement spring, which was followed by a summer that allowed the vine to heal its wounds.

Vinification and blending

- Stainless steel vats and underground concrete tanks
- Mechanical harvests with on-board sorting
- Cold soak for 7 days
- Fermentation at 15°C
- Aged on fine lees
- Lees stirred 2-3 times (bâtonnage) to add greater finesse

HARVEST DATES

September 3rd

BLEND

Muscadet (or Melon de Bourgogne) : 100%

TERROIRS

Schistes, Gneiss et Orthogneiss

OUR EXPERTS SAY



Jean-Didier Brevet
Manager



Cédric Pla
Technical director

"A well-crafted wine with a superb mix of citrus fruit and impressive minerality."

ACCREDITATIONS



www.chateaux-castel.com

  @ChateauxCastel



Castel Châteaux et Grands Crus
21-24 rue Georges Guynemer
33 290 Blanquefort - France
Tél. : +33 (0)5 56 95 54 00