



MUSCADET SEVRE ET MAINE SUR LIE 2015

La Part Du Colibri

The legend of the Hummingbird

The Amerindian legend of the hummingbird, the flowers' friend...

One Day, says the legend, there was a huge fire in the forest. All animals terrified and shattered were watching helpless the disaster.

Only, the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire.

After a moment, the armadillo irritated by his useless action, told him : « Hummingbird! Are you mad ? You think that you are going to stop the fire with a few drops ? »

Hummingbird, without wasting time or losing a beat, looked back and said,

„I know but I'm playing my part“



Grape variety : Melon de Bourgogne.

Age of vine stock : 35 years.

Origin : Monnières.

Terroir : Metamorphic rock type gneiss.

Harvest date : 17-19 septembre.

Analyse :
 Alcool : 12% vol
 Sugar : 1.9 gr
 Total acidity : 4.6 gr

Vinification : After an overnight light racking of the must, fermentation of 3 weeks by indigenous yeast. Ageing on lee of fermentation until bottling in the spring 2015.

Tasting : Nice yellow-green colour for this Muscadet tasted dry from the vat. Young and fruity wine, developing its aromas of citrus fruits, lots of matters, notes of minerals. A beautiful Muscadet Sèvre et Maine full of promises.

Food pairing : The Muscadet Sèvre et Maine sur lie "La Part du Colibri" matches perfectly fresh and seawater fish and any seafood.

Serving tips : To be served cold, but not chilled (between 8 and 9°).