



MUSCADET SEVRE ET MAINE SUR LIE 2019

La Part Du Colibri



The Legend of the Hummingbird

The Amerindian legend of the humming bird, 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: "Humming bird! Are you mad? You think that you are going to put out the fire with a few drops? I know," replied the hummingbird, "but I do my part of the job."

Grape variety: Melon de Bourgogne

Average age of vineyards: 35 years old

Origin: Monnières

Terroir: Metamorphic rocks, gneiss type

Harvest dates: mid-September

Analysis: alcohol: 12% vol; residual sugars < 0,5 gr/L; total acidity: 3,9 gr/L

Vinification: After a light overnight settling, fermentation of 19 days with indigenous yeasts. Aging on the lees of fermentation until the bottling during the spring.

Tasting: Beautiful yellow-green color. Young and fruity Muscadet which develops aromas of citrus fruit, well-structures, good minerality.

Pairings: The Muscadet Sèvre et Maine sur lie "La Part du Colibri" will pair well with seafood as well as fresh water fish and sea fish. It can also be poured for aperitif.

Service: Serve fresh, but not too cold (around 9°C).

Production: The Muscadet Sèvre-et-Maine sur lie 2019 La Part du Colibri is certified organic and biodynamic with Demeter.