



**DOMAINE DE
L'AURIÈRE**

**Muscadet Sèvre et Maine
Sur lie**



605V030A20

MIS EN BOUTEILLE À LA PROPRIÉTÉ

Muscadet Sèvre et Maine sur Lie Domaine de L'Aurière

AOP Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

PRESENTATION

The Domaine de L'Aurière is located at the Chapelle Heulin in the heart of the Muscadet Sèvre et Maine vineyards. L'Aurière is the historical name of the place, meaning the place where gold was extracted or the old oratory. This wine-growing area has been recognised for a long time, since the Cassini map, which predates phylloxera, already shows a large vineyard at Aurière around 1850.

LOCATION

This estate is located in the village of Aurière in La Chapelle-Heulin, in the heart of the Muscadet Sèvre-et-Maine appellation.

TERROIR

Spread over 40 hectares, the plot is made up of vines aged from 15 to over 35 years old and rests on a subsoil of gneiss and granite which allows a nice precocity and brings structure, minerality and aromatic richness to the grapes.

IN THE VINEYARD

The vines are closely grouped around the winery, which avoids waiting for the grapes before the very gentle pneumatic pressing. The vinification process preserves the aromatic finesse of this wine. The Domaine de L'Aurière is committed to a global approach to traceability, from the plot to the final batch of bottles.

WINEMAKING

Gentle pressing retains the wine's fruity aromas followed by traditional after light must racking.

AGEING

Aged on the lees for 7 months with regular bâtonnage (stirring) that keeps them in suspension while adding roundness and volume.

VARIETAL

Melon B. 100%

Contains sulphites.

SERVING

Serve well-chilled (8-10°C).

VISUAL APPEARANCE

Pale golden colour with silver highlights.

AT NOSE

Elegant nose with refined minerality as well as intense pear and candied citrus aromas.



ON THE PALATE

Fresh, round, and well-balanced on the palate with beautiful mineral nuances. Long fruity aftertaste.

FOOD PAIRINGS

This is an ideal wine with seafood (scallop carpaccio), raw fish (smoked salmon, gilt-head bream tartar, etc.), fish in a sauce, salads (avocado or grapefruit), white meats (chicken brochettes), and hard cheeses (Beaufort, aged goat's cheese).

