

Château du Poyet

Muscadet Sèvre-et-Maine Sur Lie Vieilles Vignes 2025



WHITE
STILL WINE



FRANCE



LOIRE



SUITABLE
FOR VEGANS

TASTING NOTE

Pale, tangy, crisp wine from the Western end of the Loire river, rendered more interesting by lees contact: time on the gunk left after fermentation, which gives texture and complexity to this light, quaffable wine style.

VITICULTURE

The soils consist mainly of limestone and sand. The method of training is a single Guyot system.

VINIFICATION

Early picking of the grapes, sometimes before full ripening to get a good acidity. No malolactic fermentation. To preserve maximum freshness the wine is bottled at the Chateau straight from the vat off its lees (Sur Lie) without any racking.

FOOD MATCHING

Traditionally partners river and sea fish. Try a dandelion salad with warm hazelnut vinaigrette, salmon trout poached in white wine or roasted sea bass with tomato coulis and fennel salsa.

SIZE	75cl
VINTAGE	2025
ABV	12%
GRAPE VARIETIES	Melon de Bourgogne (100%)
CLOSURE	Natural Cork
SKU CODE	23866125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	23866125