

Jérémie Huchet

Château Thébaud Muscadet Sèvre-et-Maine 2022



WHITE
STILL WINE



FRANCE



LOIRE



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

A generous, fruity Muscadet with flavours of honey and quince and a fine perfume of dried fruit and brioche. Also with pleasing minerality, with a salivating length.

VITICULTURE

Premium Muscadet from a small area of south-west facing hills in the heart of the region, planted on decomposed granite soils rich in granodiorite, biotite and hornblende. These free-draining soils support deep root growth. Vines are over 65 years old, low-yielding (25-40 hl/ha), with 7,000 vines per hectare. Grapes are hand harvested.

FOOD MATCHING

It pairs wonderfully well with fish, and is an excellent apéritif, served cool, with small salmon canapés. Also pumpkin soup with hazelnuts, milk-poached turbot, candied fennel and goat cheese. The ideal temperature for serving it is around 12°C.

SIZE	75cl
VINTAGE	2022
ABV	12%
GRAPE VARIETIES	Melon de Bourgogne (100%)
CLOSURE	Diam
SKU CODE	M1786122
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
SKU	M1786122