

Jérémie Huchet

La Bretesche Muscadet Sèvre-et-Maine sur Lie La 2025



WHITE
STILL WINE



FRANCE



LOIRE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Fine and delicate aromas of fresh pear, a mineral final with a beautiful salinity. Leaves a very fresh mouth, a very beautiful vintage of muscadet. With the gneiss soil, excellent potential of ageing.

VINEYARD

Gneiss is a metamorphic rock, originating from siliceous granite lava which penetrated the faults of the earth. The soil in La Bretesche is composed of sandy silt in the first 20 to 30 centimeters then of a clear orange powder, a sandy-clayey silt coming directly from the alteration of the gneiss. This soil offers naturally rich grapes with good acidity support.

VITICULTURE

Produced from the fruit of 45 year-old vines which Huchet acquired in 2005.

FOOD MATCHING

Muscadet is a classic partner for seafood, particularly suited to an extravagant plateau de fruits de mer.

SIZE	75cl
VINTAGE	2025
ABV	12%
GRAPE VARIETIES	Melon de Bourgogne (100%)
SKU CODE	B1096125
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
PH	3.4
TOTAL ACIDITY	3.89g/l Tartaric
SKU	B1096125