

Dom de l'Ecu Cuvee Classic Muscadet

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Muscadet

CEPAGE: 100% Melon de Bourgogne

WINEMAKING: Gravity fed with no use of pumps. Wild yeast fermentations with no racking of the must.

AGING: On lees in underground vats for 10-12 months

THE STORY

At a time when modern oenology triumphs (good or bad, you see), we often tend to forget that a great wine is conceived above all in the vineyard: tillage, controlled yields, disbudding, split, manual harvest and respect for the biotope. Avant-garde, the Ecu estate is certified in Organic farming since 1975 and in Biodynamic since 1998 (Demeter) on all of its 28 hectares. We have also been Biodyvin certified since 2014. We have given up all technological artifice in the cellar to break with the movement of standardization of wines and preserve the link between each of our cuvées with a terroir and a vintage.

THE ADJECTIVES

OVERALL: Complex and nicely balanced

AROMAS / FLAVORS: Ripe pear with a leesy nuttiness, salty minerality and dried wildflowers

MOUTHFEEL: Full-bodied with polished focus

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation

PAIRINGS: Steamed mussels, Shrimp bisque, Fresh oysters

