

CHATEAU DE LA JOUSSELINIERE

MUSCADET SEVRE ET MAINE



WINEMAKER

Jean-Gilbert Chon

WINE REGION

Loire Valley

STORY Family owned estate on the Cote Atlantic since 1670. Originally from Burgundy, the Chon family settled in the Pays Nantais at Saint-Julien de Concelles with an armful of “Melon de Bourgogne” cuttings and some “Folle Blanche” varietal which were planted in the 1930’s on granite and schist soils. Sustainable farming, fermentation in cement tanks without malolactic fermentation to create fresh, high acidity, mouthwatering whites!

VINEYARD 15 ha of Melon de Bourgogne (between 30 to 40 year old vines) planted on a deep granitic and schist soil on the Atlantic coast near the city of Nantes under an oceanic influence and salinity.

VINIFICATION Sustainable farming. Mechanical harvest. 18 hours of skin contact before pressing. Pneumatic pressing. Cold settling for 48 hours. Spontaneous fermentation for 5-6 weeks. Fermentation of fine lees at low temperature in tanks (between 19 and 20°C). Aging on fine lees in tanks for 6 month before bottling before in April following harvest. None malolactic fermentation to keep a well-balanced acidity. Aging on fine lees.

TASTING NOTES A pale yellow robe. Fresh nose displaying citrus and grapesfruits notes with white flowers notes. Well-balanced acidity with a long mineral finish. Very clean and crisp with pear and white flower notes.

FOOD PAIRING Pair with Asian foods or goat cheese or seafoods/fishes.

QUICK FACTS

VARIETY

100% Melon de Bourgogne

AGING

Unoaked

