

Les Quinze Hommées Organic Muscadet 2022



Region

At the mouth of the Loire is the Pays Nantais which spans 90km east to west, bordering Anjou. The region surrounds the city of Nantes, which lies on the coast. Given this location, the Pays Nantais is influenced by the Atlantic currents and breezes which ensure a cool climate, which is perfect for the crisp style of wines produced here. The soil is composed of gravel riverbeds on which vineyards are typically planted with the Melon de Bourgogne variety, famous in the production of Muscadet.

Producer

Having taken over the family estate in 2001, Jérémie has changed it beyond recognition and is seen as the up-and-coming producer in the Muscadet region. Jérémie has grown the estate to now 64 hectares of which 1/3 certified organic, and has invested in stainless steel vats along with new underground vats and a 'cubist' egg. He runs the non-organic vineyards according to the principles of sustainable viticulture; yields are held low by a minimal use of fertiliser and with crop thinning when and where necessary.

Tasting Notes

One of Jérémie's 'parcelles', an organically farmed, single vineyard wine from vines grown on sandy and stony soils over granite bedrock - known as the granite of Clisson. The fermentation is made by the indigenous yeasts that exist naturally on the grapes, it is then aged on the lees for 9 months in concrete vats. The result is a textured wine with notes of peach, honeysuckle and grapefruit with an elegant vein of minerality.

Food

Perfect with shellfish or asian inspired dishes.

Technical Information

Country	France
Region	Pays Nantais
Grape(s)	Melon de Bourgogne (100%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry
Alcohol Content	12%
Closure Style	Screw cap
Organic/Biodynamic	Organic
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk