

DOMAINE BOUCHAUD

2018 - MUSCADET SÈVRE & M/L Pont Caffino



Pierre Luc Bouchaud took over his parents in 1987. The Domaine has been in the family since several generations. They're established in Saint Fiacre Sur Maine in the heart of Muscadet. In 1987 he started with 11 ha of vines and grew until reaching 20 hectares. The whole area is planted with Melon de Bourgogne, the only grape allowed in Muscadet. The average age of the vines are 30 years old with the oldest planted more than 80 years ago. 2018 is the first year of organic transition.



Melon de
Bourgogne



50-54°F
10-12°C



2025



60 yo

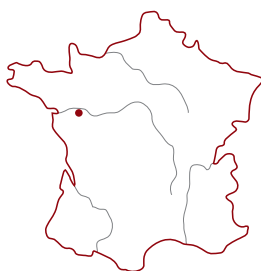


Organic



45 hl/ha

TERROIR



VINEYARD : A single plot of 4ha vines

LOCATION : This single vineyard is planted right over the canyon of the Maine river, overlooking the roman bridge of Pont Caffino

SOIL : Mostly made of granite rock and "Gneiss"

EXPOSURE : South west facing

WINEMAKING

HARVEST : Manual harvest to pick up the best fruit, with the highest potential, in the early morning when temperature is below 14°(57°F)

VINIFICATION : The bunches are gently pressed in a pneumatic press, and after 48 hours, a first racking takes place at 13° (55)

FERMENTATION : The fermentation is made in thermoregulated stainless-steel tank of 100hl

MATURATION : The young wine is aged on fine lies in underground vat covered with glass tiles. The first month a regular stirring is made to add creaminess to the wine. The wine is kept over a year before the bottling

TASTING NOTES



Pale gold, green rim



Fresh, citrusy



Crisp, fresh, lime and grapefruit
with green apple & iodised notes

FOOD PAIRING

Shrimps pad thai

Sea food lasagna

Soft cheese