



Loire, Stéphane Orieux, Cuvée M, AOC Muscadet, Blanc

AOC Muscadet, Vallée de la Loire et Centre, France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage.

Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

PRESENTATION

"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique identity."

TERROIR

Silty clay on micaschist

IN THE VINEYARD

10 to 20 year old vines Planting density: 6500 vines/ha Guyot nantais pruning 8 buds Mechanical weeding Manual debudding Yield 45 to 50 hl/ha

WINEMAKING

Gravity transfer, gentle pneumatic pressing. Fermentation with indigenous yeasts

AGEING

Aged on lees for 6 to 8 months Bottling from April.

VARIETAL

Melon de Bourgogne 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

A fresh, fruity, invigorating wine with a citrus nose. Fresh, pearly mouth with mineral notes, the signature of our vineyard terroirs.

FOOD PAIRINGS

A bottle to open with oysters, shellfish and grilled sardines; with salads and vegetable gratins... or as an aperitif!





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