



Near the end of the Loire river, just before it runs out to sea, the river cuts through one of the most complex geological formations in the viticultural world. The area to the south of the city of Nantes is perhaps the most impressive part of the geological wonder, with smaller rivers and tributaries winding through a web of hard granite, both decomposed and firm slate (schist), gneiss, chalk, river stones, and gabbro. For those in the know, it is one of the great terroirs of France. This is Muscadet.

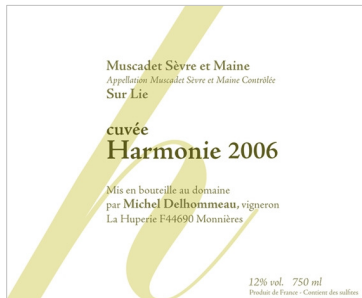


Michel & Nathalie Delhommeau farm 28 hectares of vines planted on almost pure rock in this region. Dominating the estate is a rock called gabbro which is essentially rock formed from molten lava. Many of the vines are quite old, producing low yields and very complex bottlings. Michel vinifies only by soil type, separates tanks out by vine age, and keeps volumes quite low.

Aside from producing great wine, this young couple represents the opposite of the jaded and often pretentious winemaker set one can easily find. Humble and quite, they are turning out impressively complex bottlings of Muscadet that often smell more like great Chardonnay from Chablis as anything else.

Muscadet Sèvre et Maine Sur Lie “Cuvée St. Vincent”

A very focused bottling of Muscadet from gabbro and gneiss soils in the village of Monnières. Fermented and aged in tank. Very complex, with petrol and crushed rock aromas.



Muscadet Sèvre et Maine Sur Lie “Cuvée Harmonie”

Produced from a single parcel of old vines planted on gabbro soils, this should age well for some time. Fermented and aged in tank.

About Muscadet

Muscadet, although not as well known in the United States as it is in France, is the largest white wine appellation of the country. Several smaller appellations make up the general area of Muscadet including Muscadet Sèvre et Maine Sur Lie, Muscadet Coteaux de la Loire, and Muscadet Coteaux des Grands Lieux. The most famous is Muscadet Sèvre et Maine Sur Lie.

One of the only appellations to require ageing on the lees and to name this requirement in the name of the appellation, Muscadet Sèvre et Maine Sur Lie only comes from the best parcels of the region and must follow strict guidelines.

The Melon de Bourgogne grape, also called Muscadet, was brought to the region centuries ago from Burgundy. It flourished in this new environment and became famous in France for its ability to complement to saltiest of oysters and shellfish of the region.