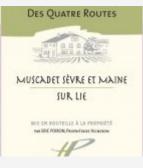


Kit #160A • W1

Domaine des Quatre Routes Muscadet Sèvre et Maine sur Lie France 2023

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2023

GRAPE Melon de Bourgogne **GEOGRAPHY** Europe

CLOCICATITY Europe

COUNTRY France

Sight

LARGER REGION Loire Valley

SMALLER REGION Nantais

BRIGHTNESS Star Bright

COLOR DEPTH Medium

RESIDUAL SUGAR Dry

ALCOHOL Medium PHENOLS None TEXTURE Lean / Tart FINISH Med+ COMPLEXITY Med+

CLARITY Clear

COLOR Straw HIGHLIGHTS Green BUBBLES No

Structure

ACID High

SUB REGION Muscadet Sèvreet-Maine/Côtes-de-Grand-Lieu

Rationale

If Chablis is thought of as the timeless match for oysters, then Muscadet is considered the timeless match for the bounty of seafood and shellfish that often accompany them in a plateau de fruits de mer. Made from the Melon grape, which originated in Beaujolais long ago before it was banished and relegated to the Loue valley's western zone. It is the key appellation of the Pays Nantais on the central western coast of France.

Melon is not a particularly flavorful grape variety, so without care in the vineyard and attentive winemaking Muscadet wines can risk being rather bland. Classic Muscadet has subtle apple and citrus aromas, oft accompanied by gentle hints of pepper and slight minerality, often thought to be a reflection of the chalky soils that characterize the best Muscadet vineyards. To pull as much flavor and character from the grape must as possible, many Muscadet wines are left sur lie ("on the lees") for a period of several weeks or even months. This extended contact with the lees imparts a richer, creamier mouthfeel to the wines and contributes to the general flavor profile.

If anyone's got pedigree in Muscadet, it's the Poiron family. They began growing and producing wine in the early 1800's and over the past two centuries have elevated their vineyard holdings from the original three acres to its current standing of 96 acres. Domaine des Quatres Routes is one of four small properties, comprised of clay and schist soils with averaging 45 years. owned and farmed by Eric Poiron.

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Grapefruit (W/Y) Condition: Under Ripe / Tart, Fresh Part: Flesh, Peel / Zest
TREE/VINE FRUIT Apple (Green) • Pear (Green) • Quince Condition: Under Ripe / Tart, Fresh
STONE FRUIT Plum (Green/Yellow) Condition: Under Ripe / Tart, Fresh
TROPICAL FRUIT Starfruit • Melon (Orange) • Kiwi Condition: Fresh
FLORAL Elderflower • Lemon / Lime Blossom Condition: Fresh
GREEN VEGETABLE Olive (Green) • Caper • Celery / Root
OTHER VEGETABLE Ginger / Root
HERBAL Sorrel • Lemon Grass • Chamomile
OTHER SPICES Ginger Powder • Sesame / Candy
INORGANIC EARTH Salinity / Seashell • Mineral / Rock
OAK AGING Yes Oak Intensity: Low
OAK INFLUENCE Neutral / Large Oak
OXIDATION/NUTTINESS Cashew • Pinenut
PERCEIVED WINEMAKING CHOICES Lees Contact