

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

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2023

**GRAPE** Melon de Bourgogne

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Loire Valley

**SMALLER REGION** Nantais

**SUB REGION** Muscadet Sèvre-et-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.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Med+

**COMPLEXITY** Med+

### 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