

DOMAINE DU MOULIN CAMUS

2022

DOMAINE DU MOULIN CAMUS MUSCADET SEVRE ET MANE SUR LIE

MUSCADET SEVRE ET MANE • LOIRE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

She was nurtured there by her mother Jeanne and then trained as a winegrower by her father, Jean Huteau. Today Catherine perpetuates the tradition by bringing her own characteristics: dynamism, vivacity and generosity.

Wine Making

Harvested at maturity, sorting, first juice from pneumatic pressing, settling by cold stabilization then long alcoholic fermentation with temperature control at 18°C, batonnage to bring power and finesse. Aging on lees between 6 and 9 months.

Food Suggestions

Pairs well with seafood and fish in sauce (perch with white butter sauce).

TASTING NOTES

Bright yellow color. Notes of white fruits, apple, peache with hints of citrus and grapefruit. Round and rich in the palate with lots of fresh fruit, acidity and minerality.

Melon de Bourgogne grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

