HUTEAU BOULANGER HUTEAU BOULANGER MUSCADET SÈVRE-ET-MAINE SUR LIE CLOS DE LA HERSONNIERE

PAY NANTAIS · LOIRE VALLEY · FRANCE · EUROPE

TECHNICAL DETAILS

The Estate

Huteau Boulanger was founded by Catherine and François in the heart of Muscadet Sevre et Maine. The winery has 45 hectares of vineyards. The couple traveled extensively before choosing the fabulous terroir of Muscadet Sevre et Maine.

Wine Making

The company's philosophy is based on a great love and passion for winemaking and a minimal impact on the ecosystem. In 2001, the company created a project on its base, uniting wines from the main appellations of the Loire Valley in a common structure.

Food Suggestions

The wine is universal, perfect as an aperitif, and also harmoniously combines with oysters and clams, white fish, spicy dishes, veal, sheep's cheese or Brie cheese.

2022 Shelf Talker

TASTING NOTES

The wine is light straw color with greenish sparks. The wine has a smooth, light, perfectly balanced, juicy, generous, fresh, harmonious taste with notes of green apple, citrus fruits, white flowers and minerals, bright acidity and a long finish with almond tones. Citrus and floral tones harmoniously intertwine in the rich aroma of wine. A special piquancy to the bouquet is given by shades of smoke and butter.

Muscadet Melon de Bourgogne grape blend.



VINTAGE DESCRIPTION

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

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