



## 1215 Wine Bar & Coffee Lab

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### Château la Noë, Muscadet 2022

**Varietal:**

Melon de Bourgogne

**Region:**

Loire Valley, France

**Farming:**

Practicing Organic

**Soil Type:**

Armorican Massif

**Fermentation:**

Stainless Steel, Cement

**Dry/Sweet:**

Dry

**Body:**

1/5

**Acid:**

4/5

**Tannin:**

0/5

### ABOUT THE WINE

“The Château La Noë estate, an 80-hectare area of land located in Vallet, France, was founded in 1878. They are known for their long history of consistency in their product, which may be unsurprising when you learn that they grow only one grape varietal, “Melon de Bourgogne”. This wine is made with the single vineyard “clos du Ferre”, located in the Sevre et Maine appellation, indicative of higher quality wines, which require the aging of the wines on lies, giving more depth, complexity, and sometimes a very light effervescence to the product.”- Wine Circle Imports

For years Somms have been obsessed with Muscadets. That has to do with the complexity and ability to pair this wine with so many dishes. It has also been somewhat hidden from big time buyers and is still accessible in price for the insane quality. This Muscadet is new to us, but like almost every other Muscadet we’ve tried, it’s dang good! Drinking this on the patio to celebrate the coming of spring is all we want to do, and even better if we want to have a snack or meal with it. It will probably go perfectly with almost anything!

Bright and zesty on the palate this wine is full of flavors of lemon, saline, with a wet rock like minerality.

