



DOMAINE PIERRE-LUC BOUCHAUD « Le Perd Son Pain » 2016 MUSCADET SÈVRE & MAINE SUR LIE

Domaine Pierre-Luc Bouchaud's 2016 "Le Perd Son Pain" cuvée is a fresh warm, ripe wine. It is balanced between creamed quince and refreshing lemon. It's an immediately attractive wine due to its fruitiness, and hint of minerality.

The 2016 vintage in the Loire valley is a classic case of quality of quantity. Wines are full of concentration and precision.

Made from 100% Melon de Bourgogne (Muscadet) from 30 to 70-year-old vines that are from the lieu-dit "Le Perd son Pain." The soil here is arid and is perfect for these vines to thrive. They are planted in soil comprised of limestone, sand and schist, which adds an elegant minerality to the wine.

Located at a stone's throw from Arles, in the direction of Saintes-Maries-de-la-Mer, sits an authentic Camarguais domain. This 16th century building, composed of 10 hectares of vineyards and 70 hectares of cereals land, was occupied by the Count of Bouchaud and his family until 1975, when the domaine was sold to the order of the Benedictine monks. Since 1962, the Bonistalli family has been farming this land. Stephan, the grandson, passionately cultivates these lands, to offer you sun-drenched wine of the Camargue.

ACCOLADES

2016 **This vintage has not yet been rated.**

ORIGIN

Loire

APPELLATION

Muscadet Sèvre & Maine

VINEYARD

30-70-year-old vines from the Lieu-diet "Perd son Pain" planted in sandy limestone with shale bedrock

BLEND

100% Melon de Bourgogne

FARMING

Sustainably farmed: use of ground cover, canopy management, green harvesting.

AGING

Aged on fine lees with daily bâtonnage for the first month.

TECHNICAL INFORMATION

12% Alc. |

