

Michel Delhommeau Harmonie Sevres & Maine Sur Lie 2013

The Winery

“Les Vignes Saint Vincent” is a family run estate for over three generations. Michel Delhommeau, the current manager, took over from his parents in 1988.

Michel and Nathalie Delhommeau, a young couple making some of the most crystalline Muscadets you can find, own 27 hectares of vines planted on this gabbro. Some of their holdings are old vines planted before World War II. The property, which is in conversion to organic certification, is one of the few in the region to vinify by parcel and use indigenous yeast. The wines here are simply made but not simple. There is no wood aging. There is very little lees stirring. There are no fancy techniques. The grapes are harvested, they are gently crushed, they ferment naturally, and then they take a long winter’s nap until March. It is, above all, the gabbro that is the loudest voice in this conversation.

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Retail Price: \$16.95

(Price subject to change without notice)

Product # 164624

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Michel Delhommeau AOC Cuvee Harmonie Sevre et Maine Sur Lie 2013

Variety: 100% Melon de Bourgogne Blend (also called Muscadet)

Vintage: 2013

Region: Loire

Terroir: Is one of the great terroirs of France and consists of a web of hard granite, both decomposed and firm slate (schist), gneiss, chalk, river stones, and gabbro. Dominating the estate is a rock called gabbro which is essentially rock formed from molten lava.

Winemaker: Michel Delhommeau

Viticulture: Many of the vines are quite old, producing low yields and very complex bottlings. Michel vinifies only by soil type, separates tanks out by vine age and keeps volumes quite low.

Pneumatic press and very strong racking before alcoholic fermentation, temperature controlled at 14-15 C. Age of fine lees for 8 months, then bottled after cold precipitation of the tartaric acid.

Alcohol: 12%

Ageing potential: 3 - 4 years. Enjoyed best in 2016.

Tasting Notes: The wine displays clear and bright colour. The nose is suave and honey with hints of apricot and pineapple. The fruits are balanced by fine floral aromas. The mouthfeel is sensual with flavor of peach with mineral notes leading to a powerful and well-structured finish. The wine will pair perfectly with seafood, prawns or raw oysters with a swirl of 'vinaigrette'.

Serve between 10 °C

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ACCOLADES:

1* - Hachete Guide 2015
Gold Medal - Interloire 2014
Bronze Medal - Paris 2014
Bronze Medal - Angers 2014
Prix d'Excellence - Vinalie 2014

eRobert Parker—88/100

The 2013 Muscadet de Sèvre et Maine Sur Lie Harmonie is a pale yellow Melon de Bourgogne with greenish reflections and floral as well as wild herbal aromas on the nose. It is a light, gentle and aromatic, rather harmonious and elegant than crisp Muscadet. Very enjoyable and fairly calculated. Drink: 2014-2018. Score - 88. (Stephan Reinhardt, erobertparker.com, Oct. 2014)

About Muscadet:

Muscadet is the largest white wine appellation of the country. Several smaller appellations make up the general area of Muscadet but the most famous is Muscadet Sèvre et Maine Sur Lie. One of the only appellations to require ageing on the lees and to name this requirement in the name of the appellation, Muscadet Sèvre et Maine Sur Lie only comes from the best parcels of the region and must follow strict guidelines. The Melon de Bourgogne grape, also called Muscadet, was brought to the region centuries ago from Burgundy. It flourished in this new environment and became famous in France for its ability to complement to saltiest of oysters and shellfish of the region.