



**Château de la Bigotière
Muscadet Sèvre-et-Maine**
LOIRE VALLEY (FRANCE)

Located in the heart of Muscadet Sèvre-et-Maine in Val de Loire, Château de la Bigotière has been family owned and operated for four generations. Two brothers, Cedric and Christophe Gobin, operate the family's 58 hectares of vineyards. Muscadet is produced from 40 years old vines. Production of 160,000 bottles. A crisp fruity wine, with a lovely floral nose. Delicious with fish, shellfish, & sushi. This wine was awarded the 2009 Gold Medal in Paris. Their

Grape: Melon de Bourgogne

Viniculture: Sur Lie

Alcohol: 12% vol.

Appearance: Pale yellow with light beading in the glass

Nose: light white floral notes

Palate: This drier style Muscadet has fresh light fruits notes with some stony qualities. Hints of lemon citrus.

Awards & Accolades: 2009 Gold Medal Paris



The Loire Wine Region of France

The Loire tends to be fairly cold, with mildly warm summers. In colder years, the wines can be lacking in flavor, if they do not ripen enough. There are three broad areas within the Loire: western Loire, which produces Muscadet; eastern Loire which produces Sancerre and Pouilly-Fumé; and the middle Loire, which produces a range of different wines.

The Loire Valley produces all kinds of wine, sweet, dry, sparkling, still, red, white, & rose. There is one common characteristic signature of Loire Valley wines; acidity. The two leading white grape varieties in this area are Sauvignon Blanc and Chenin Blanc. Most of the Loire red & rosé wines are made using Cabernet Franc; however, Cabernet Sauvignon, Pinot Noir, Gamay, and other varieties are also grown.

Muscadet wines tend to be dry, neutral-tasting and easy to pair with seafood. Muscadet is produced more than any other wine in the Loire, and is made using the Melon de Bourgogne grape. The best Muscadet wines come from Muscadet Sèvre-et-Maine.

Regional info credit: Wikipedia