

CHÂTEAU CASSEMICHÈRE

LOUP DE MER 2025

AOP Muscadet Sèvre et Maine

A REFINED MUSCADET FROM THE HEART OF THE NANTES VINEYARDS. COMBINING CRYSTALLINE FRESHNESS, DELICATE FRUIT AND AN ELEGANT MINERAL CHARACTER.

Melon de Bourgogne 100%

TASTING NOTES

Pale gold in colour, with a fresh and expressive bouquet of delicate fruit, citrus and floral notes. The palate is crisp and lively, showing fine mineral character, refreshing acidity and a clean, elegant finish.

FOOD PAIRINGS

A natural partner for oysters, shellfish and fresh seafood, as well as grilled or simply prepared fish. Its freshness also makes it an excellent aperitif.

TERROIR

Produced from mature Melon de Bourgogne vines rooted in sandy soils within the Muscadet Sèvre et Maine appellation. The terroir brings freshness and vitality to the wine, complemented by the distinctive mineral character of this Atlantic-influenced Loire region.

VINIFICATION

The grapes undergo a long, gentle pressing to preserve their delicate aromas, followed by fermentation in temperature-controlled stainless-steel vats. Regular lees stirring enhances texture and complexity while retaining the wine's freshness and purity of fruit.

AWARDS & RECOGNITION

Previous vintage recognition: 88 points, Gilbert & Gaillard International Challenge – 2023 vintage



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-CAS01-2025
Wine Variety	White
Cuvée	Loup de Mer
AOP	Muscadet Sèvre et Maine
Wine Estate / Winemaker	Château Cassemichère
Country	France
Region	Loire Valley, Nantes
ABV	12 %
Vintage	2025
Ageing	Stainless steel vats
Cellaring	TBC
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	8-10 °C
Allergens	Sulphites
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	TBC