

CHÂTEAU CASSEMICHÈRE

LOUP GALANT 2025

AOP Muscadet Sèvre et Maine sur Lie

A CHARACTERFUL MUSCADET SÈVRE ET MAINE SUR LIE, COMBINING BRIGHT FRESHNESS, FINE MINERALITY AND THE SUBTLE TEXTURE GAINED FROM LEES AGEING.

Melon de Bourgogne 100%

TASTING NOTES

Bright and refreshing, with delicate citrus and orchard fruit aromas supported by subtle floral notes. The palate is crisp and finely textured, with lively acidity, gentle minerality and a clean, persistent 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 in the Muscadet Sèvre et Maine appellation, where the maritime influence and distinctive soils of the Nantes vineyards favour naturally fresh, mineral-driven expressions of Melon de Bourgogne.

VINIFICATION

Vinified to preserve the purity and freshness of Melon de Bourgogne, the wine is matured sur lie, remaining in contact with its fine lees after fermentation. This traditional method enhances texture, complexity and aromatic depth while retaining the wine's characteristic freshness.

RECOGNITION

A distinctive expression of Château Cassemichère's Muscadet Sèvre et Maine terroir and traditional sur-lie winemaking.



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-CAS02-2025
Wine Variety	White
Cuvée	Loup Galant
AOP	Muscadet Sèvre et Maine sur Lie
Wine Estate / Winemaker	Château Cassemichère
Country	France
Region	Loire Valley, Nantes
ABV	12 %
Vintage	2025
Ageing	Matured Sur Lees
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