

DOMAINE DES MORTIERS GOBIN

(Muscadet de Sevre et Maine sur lie)



Long celebrated as the oyster wine, a crisp Muscadet is an equally fine accompaniment to any light dish. But the match with oysters is easily understood. Both appeal with freshness and minerality, an elemental directness. For the best muscadets, such as this one, the directness is tempered with an extra layer of flavour - the wines are aged on the lees, the spent yeast of the fermentation. Simply delicious.

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