



DOMAINE MUSSET-ROULLIER

Anjou Coteaux de la Loire

'La Royauté' Moelleux

Located between Angers and Nantes, this family-run estate in the petite village of La Pommeraye enjoys a particularly warm microclimate, which helps to push grapes to perfect ripeness, even in cooler years. Serge Roullier and Gilles Musset combined their family estates on the banks of the Loire River in 1994, benefiting from three generations of "savoir faire" on both sides. The Loire's native Cabernet Franc and Chenin Blanc have pride of place here; from fruity Anjou Rouge to delicately aromatic Anjou Blanc (not to mention a seductive moelleux), wines are fermented and aged in tank to preserve every bit of fresh, ripe fruit.

WINERY: Domaine Musset-Roullier

WINEMAKER: Alexis Morineau

ESTABLISHED: 1994

REGION: FRANCE • Loire Valley • La Pommeraye

APPELLATION: Anjou Coteaux de la Loire AOC

BLEND: 100% Chenin Blanc

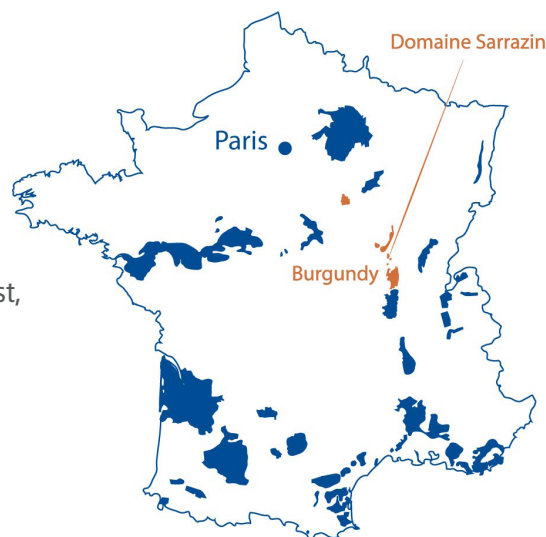
VINEYARDS: A strict selection of botrytized fruit from a walled ("clos") parcel, historically part of ancient noble lands (the wine's name in French means "the royalty"), in the village of La Pommeraye. Soils combine schist, limestone and clay.

AGE OF VINES: 25-35 years

WINEMAKING: Hand-harvested in multiple passes over three weeks in October. Pressed and settled naturally. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank. Residual sugar approx. 100 grams/L.

TASTING IMPRESSIONS: Aromas of fresh pineapple, fruit in syrup, fresh apricot, light honey. Sweet, with refreshing acidic lift; light on the tongue. Flavors of tropical fruits, acacia honey, quince jam.

PAIRING SUGGESTIONS: Lightly chilled as an aperitif; with fresh fruits; gravé lox and cream; foie gras on toast



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