

MAISONS MARQUES & DOMAINES



MARC BRÉDIF



Marc Brédif

Royal Oyster

Muscadet-Sèvre et Maine, France
Vintage: 2020

Overview

Marc Brédif is owned and operated by the Baron de Ladoucette. The key to any de Ladoucette wine is quality in the vineyard, the winery and the bottle. The Baron de Ladoucette is dedicated to maintaining exceptionally high standards throughout his portfolio. The wines are made in the state-of-the art winery within the landmark Château du Nozet and are considered to be some of the finest examples of their type.

Winemaking

The Royal Oyster is fermented at low temperatures and then matured on lees in vats until bottled in the following April.

Tasting Notes

A fine and expressive bouquet full of white flowers and citrus fruit including lime and grapefruit aromas. The bouquet develops notes of white fleshed fruit (pêche de vigne). This wine has a beautiful fresh attack and a beautiful evolution of vivacity and lovely minerality. The finish is aromatic and full of citrus fruit.

Food Pairing

As the name suggests, this wine is a fantastic complement to oysters and shellfish.

TECHNICAL INFORMATION

Varietals: 100% Melon de Bourgogne

Wine Alcohol: 12%

Aging: 2 to 3 years