

GRAFT
WINE COMPANY

JACQUELINE DELAUNAY MUSCADET SÈVRE-ET-MAINE SUE LIE / MARY TAYLOR WINES / 2020 / LOIRE / FRANCE

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

In addition to caring deeply about the stakeholders involved with our company, our wine selection process is as such: We partner with grower-producers who farm their land respectfully and who are true artisans. While the majority of our wineries are independent, we also work with two small co-operatives (one in Bordeaux and the other in Saint-Pourçain) whose viticulture practices align with our values of sustainability, minimal intervention, and artisanship.

MARY TAYLOR WINE
THINK OUTSIDE THE GRAPE

Mary Taylor

VITICULTURE + VINIFICATION

At the westernmost edge of the Loire Valley, where the last wild river in Europe meets the cool Atlantic Ocean, lies the gently rolling countryside of Pays Nantais. Here was once an area dominated by red grapes, but when the brutal winter freeze of 1709 killed so many, Nantes became the white wine region best known today for its savory, refreshing wines from the grape Melon. At the confluence of the Sèvre and Maine rivers is the Muscadet Sèvre-et-Maine AOC, where the Delaunay family has been cultivating vines for several generations in the heart of the region, Louroux-Bottereau. Jacqueline Delaunay makes this superb Muscadet from 5 hectares of 20-year-old Melon Blanc vines grown on stony gneiss, amphibolite and schist soils. The estate is in organic conversion, using no chemicals or herbicides whatsoever, only grass as a cover crop. Vines are Guyot Nantais-trained and yield 45 hectolitres per hectare. Fermentation by ambient yeasts, found in the vineyards and on the cellar walls, takes place underground in special cement tanks lined with glass. This fermentation "à la Nantaise" is ideal for long ageing because the underground temperature remains cool and constant, and the shape of the tank (with a flat and extended bottom) allows greater contact with the lees. The wine rests on its lees for 8-12 months, with bâtonnage 2-3 times over winter.

TASTING NOTE

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FACTS + STATS

VARIETIES	100% MELON DE BOURGOGNE
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	13%
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	12

