

Melon (Muscadet)

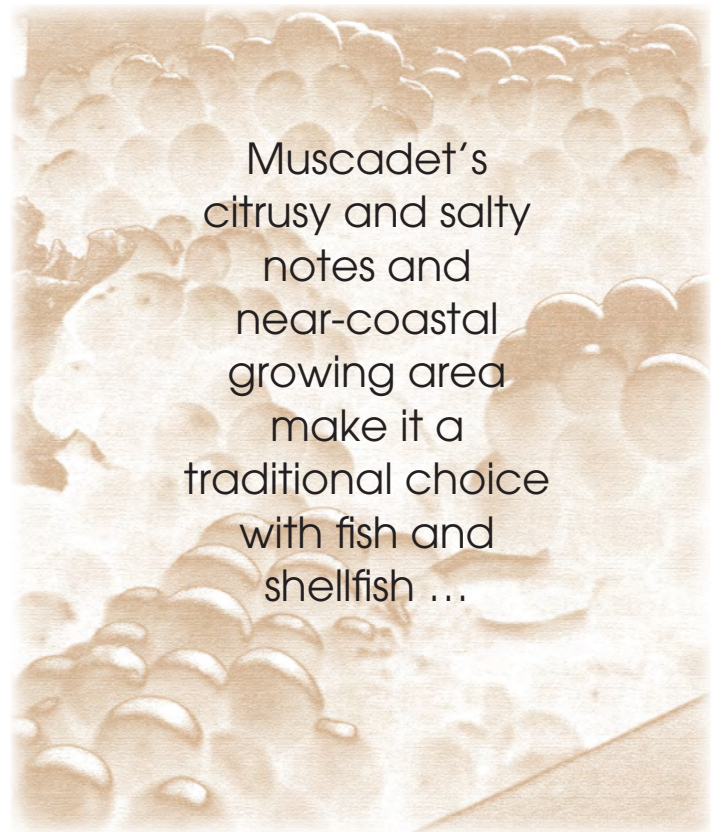
Muscadet is a type of dry French white wine. It is made at the western end of the Loire Valley, near the city of Nantes in the Pays de la Loire region neighboring the Brittany Region. More Muscadet is produced than any other Loire wine. It is made from the Melon de Bourgogne grape, often referred to simply as 'melon'.

As a rule in France AOC wines are named either after their growing region or after their varietal (the latter in Alsace only). The name 'Muscadet' is therefore an exception. The name seems to refer to a characteristic of the wine produced by the melon grape varietal: 'vin qui a un goût musqué', or 'wine with a musk-like taste'.

Muscadet comes from a temperate, coastal climate. The most coastal village of the basic Muscadet appellation, Saint-Père-en-Retz, lies less than 10km from the ocean. The most inland village, Saint-Florent-le-Vieil, situated in the Coteaux de la Loire appellation along the banks of the Loire river upstream of Nantes, lies about 110km from the coast.

Many people confuse this name with the sweet Muscats grown in various regions in Australia. However the Muscat family is large and diverse and this particular variety is widely drunk in France.

Melon is named for the beautiful pink/gold blush on the bunches of grapes at ripening.



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In terms of tastes Muscadet tends toward bright citrusy, 'spicy' and mineral notes (flint).

Other common nuances may include: Green apple, acacia, peach, jasmine, iris, physalis, menthol, raw green almond, herbaceous (grassy) nuances, iodine (salty) nuances.

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Muscadet is a classic pairing for oysters on the half shell.