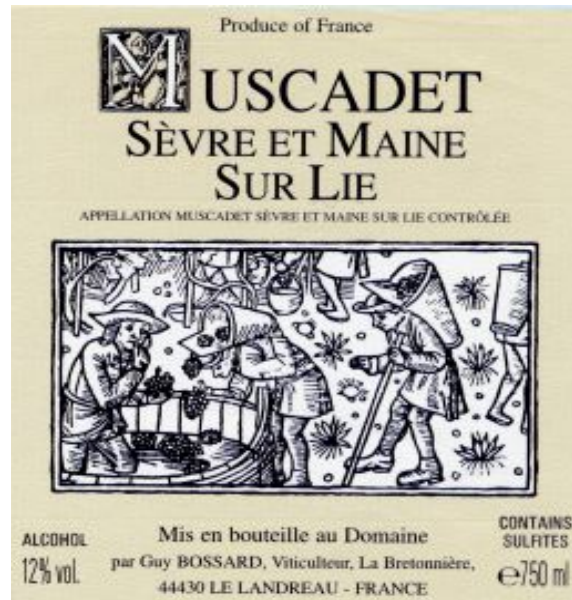


Guy Bossard

Muscadet Sèvre et Maine sur lie



This is a pleasant, dry white table wine with a full fruity nose and a taste hinting of citrus. The Nantes area, at the mouth of the Loire River in France, is known for its seafoods and the local wines complement this cuisine. Muscadet can also be served with other light meals and is a great wine for a hot summer's day or a before dinner toast.

Muscadet is made from the Melon de Bourgogne grape. It is fermented "sur lie", on the yeast, to prevent oxidation and impart full flavor and a slight spritz to the finished product. When bottled directly from the fermentation cask in this manner, the CO₂ stays in the wine, giving a light and pleasant sparkling effect.

Guy Bossard produces this wine in the town of Le Landreau, the heart of the Sèvre et Maine district, known for the finest Muscadet. His family has made this wine for generations. It is estate bottled from his own organically grown grapes. Guy fertilizes and protects the vines with natural treatments, using no additives in the winemaking except for the minimal necessary use of sulphur dioxide. He believes that his wines will maintain the highest quality if the soil is naturally rich and the vines are healthy and strong. His vineyard has been certified organic since 1972 and certified biodynamic by Demeter since 1996.