





















CHÉREAU CARRÉ

\$16.40

* Suggested retail price

Muscadet-Sèvre et Maine sur lie Réserve Numérotée 2022

 Sustainable

	Product code	365890
	Licensee price	\$15.48
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Nantes
	Appellation	Muscadet-Sèvre et Maine
	Classification	Not applicable
	Varietal(s)	Melon de Bourgogne (Muscadet) 100 %
	Alcohol percentage	12,5 %
	Colour	White
	Sugar	Dry
	Sugar content	1,2
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

Founded in 1960, the estate produces quality Muscadet Sèvre et Maine. Our wines have always been produced on carefully selected schist terroirs and according to qualitative winemaking techniques. We rely on the quality of our terroirs to elaborate the vintages. Chéreau-Carré is also a family story. Today two generations work hand in hand to manage the four wine estates.

TASTING NOTES

The robe is pale yellow with green reflections.

The nose is fruity with notes of citrus fruit and white flowers.

The mouth is round and balanced topped with a hint of acidity.

PRODUCTION NOTES

The wine is vinified in vats on its fine lees until spring. It is then bottled and marketed.

