

White Wine of France

You are the assistant beverage manager of a local restaurant. The Sommelier ordered a new French wine and asked you to train the staff on the attributes of the wine. You will have 2 minutes to present important information and 4 minutes to taste the wine, when applicable.

Location: Nantes

Western most part of the Loire Valley, Close to the Bay of Biscay (Maritime), low rolling hills

Grape variety

Muscadet (Melon de Bourgogne)

Climate

Maritime, Mild and damp, spring frost a factor. Summers are warm but may have a lot of rain

Soil

Stone with sand and clay deeper is granitic, shistous volcanic soil

Viticulture

Muscadet ripens early

Vinification (Sure Lie) to bring out fruit and add some yeasty

How to Read a Wine Label (Prof. Goodlad to complete)

Interesting fact

This region can make wines that are white, red and rose but White is dominant vor AOC is Muscadet, wines are meant to be consumed when purchased.

Nose, Taste, Mouth Feel, Food Pairing



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