

JACQUES GUINDON

Muscadet
des Coteaux de la Loire

Call me an acid freak. Question my considering „accurate” an appropriate adjective to use in praising a wine. Call me nuts for hunting Muscadet in its hinterlands when received opinion insists anything worthwhile lies in the “Sevre et Maine” appellation. Go ahead! I plead guilty to all charges.

During the eighties, Guindon s exceedingly brisk, refreshing and mineral-starched Muscadet was imported by a well know American agent. But he appears to have determined that one fine Muscadet, - and that from the “Severe et M aine” - was quite enough for any importer. After Guindon s wine dropped out of sight, I frequently found myself with an unslaked thirst - indeed a veritable unrequited yearning - that only this wine, from chalky soil along the Loire (not far west of Savennieres, in fact) seemed capable of satisfying. So I took matters into my own hands.

Now approaching my tenth year of importing Guindon s Muscadet, it is rewarding to see this formerly obscure wine being recognized for excellence by the likes of *Revue du Vin de France* and *The Wine Advocate* ... but even more rewarding is finding out how many savvy consumers seem to share my thirst!



“Firm, accurate, and light, the Guindon Muscadets are excellent examples of the dry, lean style characteristic of this appellation. „Malvoisie liquoreaux is our most personalized wine. says son Pierre. „We started making it by accident, according to my great-grandfather. He said in 1925 our Malvoisie was in a wood press which broke. The wine stopped fermenting and stayed *moelleux*. That s part truth and part myth. ... my two favorite [vintages of Guindon s Malvoisie] suggest the potential of the appellation.”

Jacqueline Friedrich,
A Food & Wine Guide to the Loire

Loire

Muscadet des Coteaux de la Loire “Prestige”

Varieties: *Melon de Bourgogne, Malvoisie (= pinot Gris. The estate also has Gamay and Cabernet Franc.)*

Vinification: *tank, sur lie*

“Wow! This is unquestionably one of the finest Muscadets I’ve tasted! Its lovely, rich aromatics reveal pears, smoky minerals, and spice. Light to medium bodied, it has mouth-coating richness, fabulous balance. As well as loads of sea salt-covered nut, candied lemon/lime, and white fruit flavors. In addition, this bone-dry wine reveals a tangy, saliva-inducing element that simply cries out for food. Its finish is flavorful and admirably long. What a muscadet! 90..”

Pierre Rovani
The Wine Advocate [8/03]