



# OYSTERMAN

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## MUSCADET | 2019



### HISTORY

Being passed down from father to son since the 17th Century, the **Ollivier Frères** estate in **Maisdon-sur-Sèvre** is now owned and operated by brothers **Jean-Luc and Guy Ollivier** and located on the sunny hillsides between Sèvre and Maine, two rivers that give their names to the appellation "**Muscadet Sèvre et Maine**". Their authentic, classic wines express the terroir of the region and are beautifully balanced and graceful. The Oysterman cuvée is an exclusive, collaborative blend made by the Ollivier brothers and MISA's Frederick Corriher.

### WINEMAKING

On the 30-hectare estate, the average age of the vines is 45 years. The **100% Melon de Bourgogne** grapes are **harvested by hand**, and the resulting wine is aged in **stainless-steel tanks**. To preserve freshness and verve, bottlings occur a few times per year and just before shipment.

### TASTING NOTES

The wine is versatile as both a delicious, refreshing apéritif or as a compliment to oysters and seafood. Muscadet is well known for its verve and minerality, and this wine has that in spades. But, when the wine warms just a touch, its floral and fruit components are very much unleashed.

## RECLAIMING OUR COASTS

With every case sold, Oysterman Wine donates to organizations that replant and renourish coastal oyster beds.

