

## Ètoile 2019 Muchada-Léclapart - 75 cl.




### To serve

Important notice: Alejandro Muchada's advice is to let the bottles rest for two weeks after delivery. Once opened, this wine evolves and becomes even more complex after a few days.


### Description domain


When a "cult" winemaker from Champagne, David Léclapart, enters in a partnership with an Andalusian winemaker, Alejandro Muchada, who thinks out of the box, the result is sheer magic. They produce dry white wines out of the Palomino grape, the traditional variety for Sherry - somewhat neglected for other types of wine. Even us, we have been swept off our feet when we tasted their wines for the first time. They showed a quality and a complexity that we were not expecting. Original, very Atlantic in style, and very mineral too.


 **Wine style:**  
Atlantic, fresh and crisp

 **Assembly**  
Palomino

 **Region:**  
Andalucía

 **Appellation:**  
Sanlúcar de Barrameda

 **Wine estate:**  
Muchada-Léclapart

 Biodynamic