



Muscadet Sèvre et Maine sur Lie L'Aubinière

AOP Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

LOCATION

Located between the Sèvre and Maine rivers.

TERROIR

The Terroir, mixed with volcanic rock, has a great deal of light, stony soil, either silica-based (mica-schist gneiss) or more alkaline (gabbro amphibolite greenstone).

WINEMAKING

Pressed then fermented in temperature-controlled vats.

AGEING

Aged on its fermentation lees for 8 months.

VARIETAL

Melon de Bourgogne 100%

SERVING

Should be served chilled (8 to 10° C).

VISUAL APPEARANCE

Pale yellow colour with greenish highlights.

AT NOSE

An intense floral bouquet with overtones of spice and fruit.

ON THE PALATE

Its richness, balance, and freshness make this wine an excellent example of its appellation. It is enjoyable young, but will age well for several years.

FOOD PAIRINGS

Perfect accompaniment to fish and seafood dishes. White meat dishes, especially when the wine is a few years old.

