

SeaFood&co



Muscadet Sèvre et Maine sur Lie SeaFood&co

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

SeaFood&Co is the brand dedicated to wine and seafood lovers.

Discover a selection of wines that will perfectly match with fish, seafood and other shellfish.

PRESENTATION

Haye Fouassière was the first commune to benefit from the appellation in 1926 thanks to 8 winegrowers from La Haye Fouassière.

LOCATION

The vines are located in the commune of La Haye Fouassière, on the slopes of the Sèvre Nantaise.

TERROIR

Light and stony soil composed of gneiss, schist, orthogneiss and amphibolites.

IN THE VINEYARD

Guyot pruning, trellised and grassed vines.

WINEMAKING

Pneumatic pressing, press selection, settling and temperature control.

AGEING

6 months maturing exclusively on fine lees with regular stirring.
Bottled by us in the cellars.

VARIETAL

Melon B. 100%

Contains sulphites.

TECHNICAL DATA

Yield: 55 hL/ha

SERVING

Serve at 11°C.

VISUAL APPEARANCE

Light yellow colour with green highlights.

AT NOSE

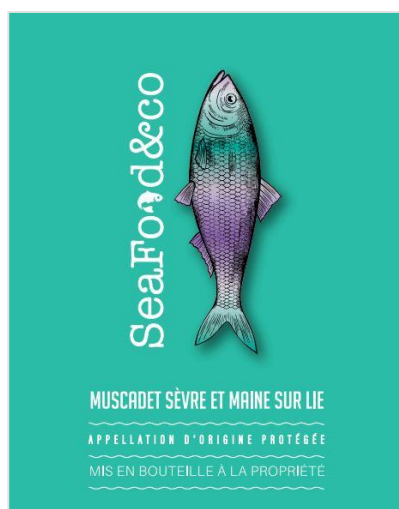
Intense and complex nose with floral (lime blossom) and fruity (white fruits, citrus fruits) notes.

ON THE PALATE

Rich, round and fresh on the palate, with a nice structure and developing a lingering finish on mineral notes.

FOOD PAIRINGS

The Muscadet Sèvre et Maine sur lie is the perfect accompaniment to seafood, grilled fish and other shellfish.



REVIEWS AND AWARDS



Bronze
"Millésime 2021"
Concours Bettane & Desseauve Prix plaisir 2023 Bronze

