



Muscadet Sèvre et Maine sur Lie Prestige

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

LOCATION

Located south-east of Nantes, the appellation area extends over some 23 communes around Vallet, Clisson, le Loroux Bottereau and Vertou. The "Prestige" cuvée is made from grapes harvested on the left bank of the Loire, upstream from Nantes, in an area renowned for its gastronomy.

TERROIR

Between the Sèvre and Maine rivers, ancient soils mixed with eruptive rocks offer an abundance of light, stony soils of a siliceous nature (micaschist gneiss) or more basic (gabbro amphibolite greenstone).

WINEMAKING

Pressing followed by vinification in vats.

AGEING

Aged on fine lees for 8 months.

VARIETAL

Melon de Bourgogne 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Golden color.

AT NOSE

Intense nose with notes of ripe fruit (pear, peach).

ON THE PALATE

Ample, well-structured palate with a mineral finish.

FOOD PAIRINGS

It goes well with fish, shellfish, seafood and white meats.

