

# Collection Domaines & Châteaux, AOP Muscadet Sèvre et Maine, Blanc, 2017



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**WINEMAKING :** Gentle pressing retains the wine's fruity aromas followed by traditional after light must racking.

Aged on the lees for 7 months with regular bâtonnage (stirring) that keeps them in suspension while adding roundness and volume.

**VARIETALS :** Melon de Bourgogne 100%

**SERVING :** Serve well-chilled (8-10°C).

**FOOD PAIRINGS :** This is an ideal wine with seafood (scallop carpaccio), raw fish (smoked salmon, gilt-head bream tartar, etc.), fish in a sauce, salads (avocado or grapefruit), white meats (chicken brochettes), and hard cheeses (Beaufort, aged goat's cheese).

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.