

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



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).

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