

Muscadet Sèvre et Maine sur Lie L'Aubinière



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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.

VARIETALS : Melon de Bourgogne 100%

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

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



Pale yellow colour with greenish highlights. An intense floral bouquet with overtones of spice and fruit.



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.

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