



# MUSCADET SÈVRE & MAINE Appellation d'Origine Pretégée — SUR LIE Mis en Bouteille par Les Vignerons de la Noelle

# Muscadet Sèvre et Maine sur Lie L'Aubinière

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

### 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.

## VARIETAL

Melon de Bourgogne 100%

### **SERVING**

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

# VISUAL APPEARANCE

Pale yellow colour with greenish highlights.

### AT NOSE

An intense floral bouquet with overtones of spice and fruit.

# ON THE PALATE

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.

# **FOOD PAIRINGS**

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

