

Muscadet Coteaux de la Loire sur Lie Blanc Les Folies Siffait



LOCATION : Muscadet Coteaux de Loire sur Lie is the easternmost Muscadet appellation in the Nantes region and is located between Muscadet Sèvre et Maine and the Angevin region. The vines of the Muscadet Coteaux de Loire sur Lie "Folies Siffait" are located around the commune of Champtoceaux on the banks of the Loire.

TERROIR : The thin, sandy soil, covered with angular gneiss stones, gives a mineral character to the wine, but retains a nice aromatic freshness and a certain finesse.

WINEMAKING : Gentle pressing, cold stabulation. Vinification in temperature-controlled vats to preserve the aromatic potential.

AGEING : Aged on fine lees for 8 months bringing fatness, roundness and minerality.

VARIETALS : Melon B. 100%

SERVING : Served chilled (8-10°C).

FOOD PAIRINGS : It goes well with salads, cold meats, fish in sauce, cheeses (Swiss Gruyère or very mature Emmental)...



Pale gold colour with green highlights.



Open, very intense nose, with lovely notes of yellow fruit (apricot) and citrus (grapefruit), accompanied by a very nice minerality.



Round and aromatic attack. Suave and structured palate. The finish is marked by notes of sweet spices.