



# Pays Nantais et Anjou, AOP Muscadet Sèvre et Maine, Blanc

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

## LOCATION

The "Ecume" cuvée comes from grapes harvested on the left bank of the Loire, upstream from Nantes, on a site renowned for its gastronomy.

## TERROIR

Between the Sèvre and Maine rivers, the ancient lands mixed with eruptive rocks offer an abundance of light, stony soils of a siliceous nature or more basic.

## WINEMAKING

Gentle pressing then vinification in thermo-regulated vats in order to preserve the aromatic potential.

## AGEING

Maturing on fine lees for 8 months bringing fatness, roundness and minerality.

## VARIETAL

Melon B. 100%

## SERVING

Serve chilled (8-10°C).

## VISUAL APPEARANCE

Light yellow colour with green highlights.

## AT NOSE

Intense and complex nose with floral (lime blossom) and fruity (white fruits, citrus fruits) notes.

## ON THE PALATE

Rich, round and fresh on the palate, with a nice structure and developing a lingering finish on mineral notes.

## FOOD PAIRINGS

It will accompany salads, fish, shellfish, seafood and white meats.

