

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



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.

VARIETALS : Melon B. 100%

SERVING : Serve chilled (8-10°C).

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



Light yellow colour with green highlights.



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



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

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