



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.



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