Muscadet Coteaux de la Loire **Aubinière**





LOCATION: To the north-east of Nantes, the banks of the river rise up towards Ancenis. The relief accentuate the vivacity, giving a tonic wine!

TERROIR: Eruptive and metamorphic rocks of the Armorican massif: gneiss, granite, micaschists, green rocks.

WINEMAKING: Pressed and then fermented in temperature controlled tanks. This wine is bottled early to preserve its freshness.

VARIETALS: Melon de Bourgogne 100%

SERVING: To be enjoyed between 8 and 10°C.

FOOD PAIRINGS: Accompanies seafood, oysters, grilled fish or fish in sauce, goat cheese and even white meats.





A white wine with complex aromas A lot of freshness in the mouth for of white fruits, toast and flint that can also be found in Sancerre wine.



this very structured and lightly effervescent wine.