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.

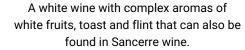
SERVING: To be enjoyed between 8 and 10°C.

VARIETALS: Melon de Bourgogne 100%

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









A lot of freshness in the mouth for this very structured and lightly effervescent wine.