## Muscadet Blanc "Les Ligériens"





**TERROIR:** The vines grow on the Amorican Massif with soil consisting primarily of micaschist.

**WINEMAKING**: The grapes are gently pressed then fermented in temperature-controlled vats. Aged in vat, then bottled early on to retain fresh fruit aromas.

**AGEING:** Short

VARIETALS: Melon de Bourgogne 100%

**SERVING**: Best enjoyed well-chilled (8-10°C)

**FOOD PAIRINGS**: Best enjoyed with fish, shellfish, and seafood.