Muscadet Blanc "Les Ligériens"





TERROIR: The vines grow on the Amorican Massif with soil consisting primarily of mica-schist.

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.