

# Muscadet Sèvre et Maine sur Lie Secrets de Chai



**LOCATION :** The vines are located in the heart of the Nantes region around the town of Vallet.

**TERROIR :** The vines are planted on a terroir dominated by schists and mica schists.

**WINEMAKING :** Harvest of grapes with aromatic profiles of ripe fruit type. Very gentle pressing. Vinification allowing the varietal and fermentation aromas to be exacerbated and to provide a nice complexity. Slow fermentation with temperature control (20°C), allowing the aromatic potential of Melon B to be preserved.

**AGEING :** Aging on fine lees for several months. Bottling in spring, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

**VARIETALS :** Melon de Bourgogne 100%

**SERVING :** You can enjoy this wine chilled (10-12°C).

**FOOD PAIRINGS :** Depending on your desires, pair this wine with aperitifs, fish in sauce, shellfish and crustaceans.

The cellar master's recommended recipe: Scallop carpaccio with citrus fruits and saffron.



Pale golden colour with silver highlights.



A harmonious bouquet of ripe white fruit (pear), tropical fruit (pineapple), and empyreumatic nuances (caramel).



Ripe, round, and with plenty of body on the palate. The underlying vivaciousness adds freshness. Long aftertaste with subtle minerality.