



## Muscadet Sèvre et Maine sur lie Vallée Loire

AOP Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

### PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

### TERROIR

The vines are planted on schist and granite soil.

### WINEMAKING

Low-temperature fermentation (14 - 16°C) to promote aromatic development.

### AGEING

Aged on fine lees for 6 months before bottling.

### VARIETAL

Melon de Bourgogne 100%

### SERVING

Served chilled (8-10°C).

### VISUAL APPEARANCE

Pale yellow colour with green highlights.

### AT NOSE

Bouquet featuring candied tropical fruit, citrus, and white flowers. Lovely mineral character.

### ON THE PALATE

Starts out fresh and intense on the palate, following through in a long aftertaste with hints of tropical fruit and white flowers.

### FOOD PAIRINGS

Ideal with salads, fish, and seafood, as well as some goat's cheeses.

