

Muscadet Sèvre et Maine sur lie Vallée Loire



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.

VARIETALS : Melon de Bourgogne 100%

SERVING : Served chilled (8-10°C).

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



Pale yellow colour with green highlights.



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



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