



PONT DES CADETS



Muscadet Sèvre et Maine sur Lie Pont des Cadets

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

PRESENTATION

The Pont des Cadets range embodies the values of diversity, passion and generosity which are shared by our winegrowers.

LOCATION

Located in Nantes vineyards, the Muscadet region covers around 23 communes (Vallet, Clisson, Loroux Bottereau and Vertou).

TERROIR

Overlooking the Sèvre River, the Melon de Bourgogne vines grow on an unusual soil composed of granite, gneiss, gabbro and amphibolite. Each type contributes to the unique character of this "Pont des Cadets" and has a favorable effect on ripening.

WINEMAKING

The grapes are gently pressed. Traditional vinification in thermo-regulated vats to preserve the aromatic potential.

AGEING

Aged on the lees (labeled "sur lie") for at least 8 months that gives to the wine its subtle texture, roundness and delightful flavors.

VARIETAL

Muscadet 100%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Lovely clear yellow colour with green reflections.

AT NOSE

The intense nose offers flowers (linden blossom) and fruity aromas (citrus, unripe apple, pear).

ON THE PALATE

On the palate, this wine develops a creamy and fresh texture. It is rich and well structured with a long mineral aftertaste.

FOOD PAIRINGS

This wine goes well with fresh salads, fishes and seafood (mussels, oysters, scallops), white meat on cream sauce, mature cheeses.

