

Muscadet Sèvre et Maine sur Lie Pont des Cadets



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.

VARIETALS : Muscadet 100%

SERVING : Enjoy chilled (8-10°C).

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



Lovely clear yellow colour with green reflections.



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



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

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