

VERIDIC

Muscadet Coteaux de la Loire sur Lie Blanc Véricid

AOP Muscadet Coteaux de la Loire, Vallée de la Loire et Centre, France



PRESENTATION

This wine, without sulfites, is the natural expression of the terroir and respects the original aromas of Melon de Bourgogne grape.

LOCATION

The vines are on hillsides overlooking the Loire. Complementary soils are also located west of Ancenis.

TERROIR

Between the mild climate of the Anjou region and the ocean breezes, the Muscadet soils cultivated on the hillsides overlooking the Loire, give off strong odours of gun flint. Complementary soils composed of gneiss and antacid rocks are also found west of Ancenis.

WINEMAKING

Mechanical harvest using fogging system to protect the grapes. Fermentation in temperature controlled vats at 16-18°C, then malolactic fermentation.

AGEING

Aged on its lees, the wine is bottled early to ensure the freshness.

VARIETAL

Melon de Bourgogne 100%

SERVING

Serve at 8-10°C.

VISUAL APPEARANCE

Pale yellow colour with greenish highlights.

AT NOSE

Expressive nose of mineral, dried ripe fruits aromas, enhanced by toffee hints.

ON THE PALATE

Lovely fresh impression on the palate.

FOOD PAIRINGS

Serve as a partner for fish in sauce, seafood, grilled white meats and fine cheeses from Loire Valley.

