Muscadet Sèvre et Maine sur Lie Domaine de L'Aurière

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : This estate is located in the village of Aurière in La Chapelle-Heulin, in the heart of the Muscadet Sèvre-et-Maine appellation.

TERROIR : Spread over 40 hectares, the plot is made up of vines aged from 15 to over 35 years old and rests on a subsoil of gneiss and granite which allows a nice precocity and brings structure, minerality and aromatic richness to the grapes.

WINEMAKING : Gentle pressing retains the wine's fruity aromas followed by traditional after light must racking.

AGEING : Aged on the lees for 7 months with regular bâtonnage (stirring) that keeps them in suspension while adding roundness and volume.

VARIETALS : Melon B. 100%

SERVING : Serve well-chilled (8-10°C).

FOOD PAIRINGS : This is an ideal wine with seafood (scallop carpaccio), raw fish (smoked salmon, gilt-head bream tartar, etc.), fish in a sauce, salads (avocado or grapefruit), white meats (chicken brochettes), and hard cheeses (Beaufort, aged goat's cheese).

Pale golden colour with silver highlights.

Elegant nose with refined minerality as well as intense pear and candied citrus aromas.

Fresh, round, and well-balanced on the palate with beautiful mineral nuances. Long fruity aftertaste.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.