

Muscadet Sèvre et Maine sur Lieu SeaFood&co



LOCATION : The vines are located in the commune of La Haye Fouassière, on the slopes of the Sèvre Nantaise.

TERROIR : Light and stony soil composed of gneiss, schist, orthogneiss and amphibolites.

WINEMAKING : Pneumatic pressing, press selection, settling and temperature control.

AGEING : 6 months maturing exclusively on fine lees with regular stirring.
Bottled by us in the cellars.

VARIETALS : Melon B. 100%

SERVING : Serve at 11°C.

FOOD PAIRINGS : The Muscadet Sèvre et Maine sur lie is the perfect accompaniment to seafood, grilled fish and other shellfish.



Light yellow colour with green highlights.



Intense and complex nose with floral (lime blossom) and fruity (white fruits, citrus fruits) notes.



Rich, round and fresh on the palate, with a nice structure and developing a lingering finish on mineral notes.

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