Muscadet Sèvre et Maine sur Lie BIO " Coq'Licot "

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

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.

PRESENTATION
This cuvée comes from parcels located in the commune of Maisdon sur Sèvre, in the heart of the Muscadet region, and has been produced using organic farming methods for the past 5 years.

LOCATION
The vines extend over 3 hectares 70, on a clay soil on granite with presence of quartz, which sublimates the expression of the Melon de Bourgogne. The work in the vineyard is meticulous throughout the year. Thus, the environment, the water and air resources, the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING
Monitoring of ripeness by regular tasting of the grapes. Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C). Aged on fine lees with regular riddling of the lees (6 months minimum) to give a fleshy dimension and then bottling.

VARIETAL
Melon B.

SERVING
Served chilled (8-10°C).

VISUAL APPEARANCE
Pale gold colour with silver highlights.

AT NOSE
Elegant nose with pretty floral notes (white flowers, lime blossom), accompanied by aromas of white-fleshed fruit (pear). Subtle minerality.

ON THE PALATE
The attack is lively. The freshness is nicely counterbalanced by a volume in the mouth. The finish is acidic and lingers on sweet citrus notes.

FOOD PAIRINGS
It goes well with salads, shellfish (oysters), fish terrines, fish (sea bass in a salt crust) and hard cheeses (mature Comté).

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ALLIANCE LOIRE
AU CŒUR DU VIN