

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



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.

VARIETALS : Melon B.

SERVING : Served chilled (8-10°C).

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



Pale gold colour with silver highlights.



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



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.