

MUSCADET SÈVRE ET MAINE SUR LIE

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DÉGUSTATION

Muscadet Sèvre et Maine sur Lie is pale yellow with green reflections. The nose is open with some hints of minerality on first tasting. But after the dominant aromas are the white fruits like pear.

We find the same taste of white fruits flavours. The acidity is relatively present and goes very well with the volume and the substance felt during the tasting.

TERROIR

GRAPE VARIETY
100 % Melon de Bourgogne



SOIL
Micaschists and Orthogneiss



VINE AGE
20 to 55 years old



SERVING ADVICE

AGING POTENTIAL
3 years

TEMPERATURE
Between 10° and 12°

FOOD AND WINE PAIRING

It will go well with seafood and fish. But it can also be enjoyed simply as an aperitif

THE ESTATE SUGGESTION
Serve with fresh goat's cheese

VINIFICATION

On the lees during 6 at 9 months.

Bottling during the spring.