

SYMPHONIE

Muscadet Sèvre et Maine Sur Lie

DÉGUSTATION

Of a moderately intense straw yellow, Symphonie 2018 takes us to other aromatics of the Melon de Bourgogne. Indeed, we find some ripe white fruits like peach. We can also smell some hints of honey and quince, which bring complexity to the wine. In the mouth, the aromatic is the same with a beautiful volume. The wine has a beautiful long finish on the freshness.

TERROIR

GRAPE VARIETY
100 % Melon de Bourgogne



SOIL
Micaschists



VINE AGE
50 years old



SERVING ADVICE

AGING POTENTIAL
10 years

TEMPERATURE
Between 10° and 12°

FOOD AND WINE PAIRING

It will go well with sea fish in a sauce or white meats

THE ESTATE SUGGESTION
Serve with grilled mackerel (on vine shoots) and mashed potatoes

VINIFICATION

Maceration for 12 hours

Ageing on lees for 8 months with regular stirring

Ageing in bottles for 4 months