Pays Nantais et Anjou, AOP Muscadet Sèvre et Maine, Blanc

the aromatic potential.

VARIETALS : Melon B. 100%

SERVING : Serve chilled (8-10°C).

LOCATION: The "Ecume" cuvée comes from grapes harvested on the left bank of the Loire,

TERROIR : Between the Sèvre and Maine rivers, the ancient lands mixed with eruptive rocks

WINEMAKING : Gentle pressing then vinification in thermo-regulated vats in order to preserve

AGEING : Maturing on fine lees for 8 months bringing fatness, roundness and minerality.

FOOD PAIRINGS : It will accompany salads, fish, shellfish, seafood and white meats.

upstream from Nantes, on a site renowned for its gastronomy.

offer an abundance of light, stony soils of a siliceous nature or more basic.







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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