LES LIGÉRIENS





Muscadet Blanc "Les Ligériens" AOP Muscadet, Vallée de la Loire et Centre, France

TERROIR

The vines grow on the Amorican Massif with soil consisting primarily of mica-schist.

WINEMAKING

The grapes are gently pressed then fermented in temperature-controlled vats. Aged in vat, then bottled early on to retain fresh fruit aromas.

AGEING

Short

VARIETAL

Melon de Bourgogne 100%

SERVING

Best enjoyed well-chilled (8-10°C)

TASTING

Beautiful straw-yellow colour. Intense bouquet of citrus and white fruit. Fresh, smooth, and balanced on the palate.

FOOD PAIRINGS

Best enjoyed with fish, shellfish, and seafood.





