

Muscadet Sèvre et Maine sur Lie Blanc Domaine de Bégrolles



LOCATION : The estate is located in the commune of La Haye Fouassière, on steep slopes bordering the Sèvre River. The estate is located in the heart of the Muscadet region, on steep slopes overlooking the Sèvre River. The 17-hectare vineyard in a single block is situated in and around the place named Bégrolles in the commune of La Haye-Fouassière.

TERROIR : The Melon de Bourgogne vines grow on a remarkable terroir: sandy soil overlaying orthogneiss, or magmatic parent rock. The vines are an average age of 45 years. Planted on a plain, they take advantage of the warm microclimate to grow ripe grapes.

The village of La Haye Fouassière has very diverse soils. In fact, there are five distinct types, from gneiss to granite. This rich diversity motivated seven local winegrowers to create an appellation now known worldwide: Muscadet.

WINEMAKING : Grapes picked when fully ripe. Traditional fermentation after light must racking.

AGEING : Aged on the lees for 7 months with regular stirring.

VARIETALS : Melon de Bourgogne 100%

SERVING : Best served chilled at 8°C.

FOOD PAIRINGS : Best served as an aperitif or ideal with seafood, fishes and fine delicatessen.



Pale golden colour with silver highlights.



Soft, mineral nose featuring ripe fruit (pear, yellow peach) aromas.



Fruity and full-bodied on the palate. Elegant and beautifully mineral (flinty). Long, fresh aftertaste with soft citrus nuances.

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