



Muscadet Sèvre et Maine sur lie Vallée Loire

AOP Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

TERROIR

The vines are planted on schist and granite soil.

WINEMAKING

Low-temperature fermentation (14 - 16°C) to promote aromatic development.

AGEING

Aged on fine lees for 6 months before bottling.

VARIETAL

Melon de Bourgogne 100%

SERVING

Served chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow colour with green highlights.

AT NOSE

Bouquet featuring candied tropical fruit, citrus, and white flowers. Lovely mineral character.

ON THE PALATE

Starts out fresh and intense on the palate, following through in a long aftertaste with hints of tropical fruit and white flowers.

FOOD PAIRINGS

Ideal with salads, fish, and seafood, as well as some goat's cheeses.

