

Muscadet Coteaux de la Loire sur Lie Blanc Véridic



LOCATION : The vines are on hillsides overlooking the Loire. Complementary soils are also located west of Ancenis.

TERROIR : Between the mild climate of the Anjou region and the ocean breezes", the Muscadet soils cultivated on the hillsides overlooking the Loire, give off strong odours of gun flint. Complementary soils composed of gneiss and antacid rocks are also found west of Ancenis.

WINEMAKING : Mechanical harvest using fogging system to protect the grapes. Fermentation in temperature controlled vats at 16-18°C, then malolactic fermentation.

AGEING : Aged on its lees, the wine is bottled early to ensure the freshness.

VARIETALS : Melon de Bourgogne 100%

SERVING : Serve at 8-10°C.

FOOD PAIRINGS : Serve as a partner for fish in sauce, seafood, grilled white meats and fine cheeses from Loire Valley.



Pale yellow colour with greenish highlights.



Expressive nose of mineral, dried ripe fruits aromas, enhanced by toffee hints.



Lovely fresh impression on the palate.

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