

# SeaFood&co



## Muscadet Sèvre et Maine sur Lie SeaFood&co

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

SeaFood&Co is the brand dedicated to wine and seafood lovers. Discover a selection of wines that will perfectly match with fish, seafood and other shellfish.

### PRESENTATION

Haye Fouassière was the first commune to benefit from the appellation in 1926 thanks to 8 winegrowers from La Haye Fouassière.

### LOCATION

The vines are located in the commune of La Haye Fouassière, on the slopes of the Sèvre Nantaise.

### TERROIR

Light and stony soil composed of gneiss, schist, orthogneiss and amphibolites.

### IN THE VINEYARD

Guyot pruning, trellised and grassed vines.

### WINEMAKING

Pneumatic pressing, press selection, settling and temperature control.

### AGEING

6 months maturing exclusively on fine lees with regular stirring.  
Bottled by us in the cellars.

### VARIETAL

Melon B. 100%

### TECHNICAL DATA

Yield: 55 hL/ha

Contains sulphites.

### SERVING

Serve at 11°C.

### VISUAL APPEARANCE

Light yellow colour with green highlights.

### AT NOSE

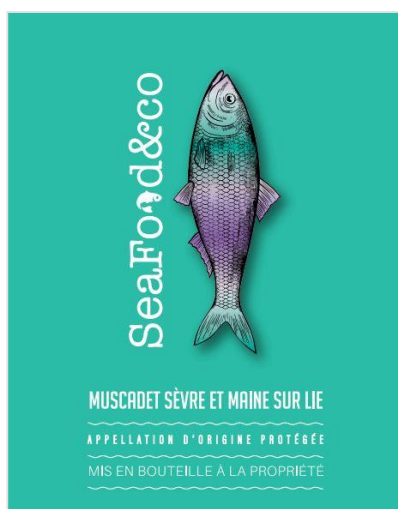
Intense and complex nose with floral (lime blossom) and fruity (white fruits, citrus fruits) notes.

### ON THE PALATE

Rich, round and fresh on the palate, with a nice structure and developing a lingering finish on mineral notes.

### FOOD PAIRINGS

The Muscadet Sèvre et Maine sur lie is the perfect accompaniment to seafood, grilled fish and other shellfish.



REVIEWS AND AWARDS



Bronze  
"Millésime 2021"  
Concours Bettane & Desseuve Prix plaisir 2023 Bronze

