

# Muscadet Sèvre et Maine sur Lie Prestige



**LOCATION :** Located south-east of Nantes, the appellation area extends over some 23 communes around Vallet, Clisson, le Loroux Bottereau and Vertou. The "Prestige" cuvée is made from grapes harvested on the left bank of the Loire, upstream from Nantes, in an area renowned for its gastronomy.

**TERROIR :** Between the Sèvre and Maine rivers, ancient soils mixed with eruptive rocks offer an abundance of light, stony soils of a siliceous nature (micaschist gneiss) or more basic (gabbro amphibolite greenstone).

**WINEMAKING :** Pressing followed by vinification in vats.

**AGEING :** Aged on fine lees for 8 months.

**VARIETALS :** Melon de Bourgogne 100%

**SERVING :** Serve chilled (8-10°C).

**FOOD PAIRINGS :** It goes well with fish, shellfish, seafood and white meats.



Golden color.



Intense nose with notes of ripe fruit (pear, peach).



Ample, well-structured palate with a mineral finish.

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