

BRISE MINÉRALE

AOP MUSCADET-SEVRE-ET-MAINE SUR LIE



REGION
LOIRE VALLEY



GRAPE VARIETY
MELON DE
BOURGOGNE



AGEING
2 YEARS



TERROIR

THE VINES ARE SITUATED IN THE COMMUNE OF LANDREAU ON SANDY-LOAM SOIL WITH A MICASCHIST SUBSOIL. THE AVERAGE AGE OF THE VINES IS 20 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION AND AGEING ON LEES DURING 6 MONTH IN UNDERGROUND TANKS. THIS METHOD BRINGS MORE COMPLEXITY TO THE WINE PRESERVING ITS FRESHNESS AND TERROIR EXPRESSION.



TASTING NOTES

LIGHT YELLOW COLOR AND FRESH AROMAS OF WHITE FLOWERS AND CITRUS NOTES. IT'S A FULL BODIED MUSCADET BALANCED WITH A BEAUTIFUL VIVACITY..



FOOD PAIRINGS

THIS WINE WILL WONDERFULLY PAIR OYSTERS, ARTICHOKE WITH VINAIGRETTE, ASPARAGUS WITH A MOUSSELINE SAUCE, MACKEREL RILLETTES OR GRILLED SARDINES. THE LIGHT STRUCTURE AND SLIGHTLY IODIZED NOTES MAKE THIS MUSCADET A PERFECT MATCH FOR SEAFOOD.

SERVICE TEMPERATURE: 8° - 10°.

