



DOMAINE DES LOGES

MUSCADET SÈVRE ET MAINE SUR LIE

AOP MUSCADET SÈVRE ET MAINE

VINEYARD

Situated in an oceanic climate, the vines are 25 years old and are planted on clay silt soil, bringing freshness and minerality to the wine.

WINEMAKING

Mechanical harvested and fermented in stainless steel tanks for 12 to 14 days with exogenous yeasts.

AGEING

7 months in buried tank.

TASTING NOTES

A generous nose with citrus notes. On the palate, the wine has a beautiful amplitude, where the minerality, combined with the iodised and citrus notes, will allow it to marry beautifully with shellfish and fish.



GRAPE VARIETY

100% Melon de Bourgogne



FOODS PAIRING

Shellfish, Fish, Cheese, Aperitifs



TEMP

10 - 12°C



AGEING POTENTIAL

2 to 3 years

