

# VIN DE LOIRE BLANC

## AOP MUSCADET

### Grape Variety:

100% Melon de B

### Winemaking:

Cold fermentation to preserve the must's aromas, followed by aging on lees for 8 to 14 months with regular stirring (bâtonnage). Everything is done to amplify the grape's aromatic and flavorful qualities.

### Tasting Notes:

Beautiful golden-white color, fresh and intense bouquet reminiscent of white-fleshed fruits. Soft and well-balanced with great liveliness. A true pleasure.



PREMIUM Wine in Can Winemaking  
by Jérôme CHOBLET – Winegower

*J-C*

LOIRE VALLEY WINE

*Selection*