

CHÂTEAU LA NOË

MUSCADET SÈVRE-ET-MAINE SUR LIE



ABOUT THIS WINE

Château La Noë, founded in 1878, is renowned for its consistency in producing high-quality Muscadet Sèvre-et-Maine sur Lie. The estate's exclusive focus on Melon de Bourgogne and aging on lies in the Armorican Massif soil results in a floral, balanced wine with a gentle bitterness. The single vineyard 'clos du Ferre' adds complexity and depth to this historic wine.

TASTING NOTES

Floral, refreshing, balanced, fruit forward with a gentle bitterness.

VINIFICATION

Aged on lies, this Muscadet Sèvre-et-Maine sur Lie from Château La Noë offers complexity and depth with a refreshing finish.

PRODUCER

Château La Noë

COUNTRY

France

REGION

Val de Loire

CLASSIFICATION

Sur Lie

AGING

Aging on lies

SOIL TYPE

Armorican Massif (gneiss with mica, garnet, amphibolite)

ALCOHOL CONTENT

12%

GRAPES

100% Melon de Bourgogne

COLOR

White

STYLE

Still

AROMAS

Floral, refreshing, balanced, fruit forward

PAIRINGS

Seafood, oysters, shellfish

SERVING TEMPERATURE (°C)

8 degrees Celsius