

Famille
Barré
VIGNERONS DEPUIS 1789



Muscadet Sèvre et Maine Sur Lie 2019

Type of wine : Dry white wine

Varietal : 100% « Melon de bourgogne »

Density : 6700 vines/ha

Age of vines : 30 years

Yield : 45 Hl/Ha

Vinification : Pneumatic pressing, cold settling, low temperature fermentation.

Maturing : Underground wine cellar, on dregs, for at least 6 months.

Note of tasting :

« Pale yellow body with green glint.

Generous nose, on fresh notes of citrus fruit. In the mouth, this full bodied wine reflects it's beautiful scale, where the mineral tones combined at iodide's notes will allow to accompany shellfish and fish. »

Temperature : 9-10°C

Combinations of dishes : Fish, shellfish



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