

# Domaine de la Noë



## MUSCADET SEVRE ET MAINE SUR LIE 2018 AOC since 1936

History : from a plot of vines on the borders of the river Maine she owes her names to the brook across the estate

Grape varieties : 100 % melon de bourgogne

Colour : dry white

Surface : 45 ha

Age of the vines : 37 years

Soils : 3 type of soils : Grounds with sandy dominants, granitic rock in 2 micas

Lime sandy ground, metamorphic rock ortho gneiss

Sandy lime ground, an underground presenting flint will a silica rock of granit type desagregating.

Vinification : Every "terroir" is vinified individually.

At the end of the winter, we blend different "cuvee"

Tasting notes : pale yellow with golden nuances, It reveals white and citrus fruit flavors and a hint of hazelnut. Fruity, fine, elegant, slightly fizzy and an aromatic finish..

Food pairing : Sea food, salmon tartar, scallops "à la bretonne", fish gratin goat's milk cheese

Serving temperature : 12-14 °C

Laying down time : 2 - 3 years



Harvest : 3 September (during 7 days)

Vinification : fermentation at 18 °C  
Aged : closed tank without racking with stirring the lees

Winemaker: Drouard Pascal

Bottle : muscadet

Cork: cork diam 3

Box : 6 bottles Estate-bottled

The estate works using reasoned culture.

