

MARQUIS DE GOULAINÉ

Muscadet Sèvre & Maine

CUVÉE DU MILLENAIRE

Grape variety(ies): Melon

Origin: Val de Loire, southeast of the city of Nantes.

Soil: Clay and schist.

Vinification: Direct pressing, fermentation at low temperature, ageing on lees for 5 to 7 months. Blending of the 2 or 3 best vatfuls produced by VVL vinifications.

Tasting notes:

- **Color:** Pale gold with a gold shimmer.
- **Nose:** Expressive, with very complex notes of floral character and tropical fruit.
- **Palate:** Fresh on the attack, round and very full on the palate. The olfactory aromatic complexity is echoed on the palate with notes of tropical fruit and citrus fruit. Long and very pleasant finish.

Recommendations: Aperitif, salads, fish, seafood.

Serving condition in F°: 50°F

Cellar potential: 3 years.

Alcohol content: 12.5

Bottles/case: 12

