



MARQUIS DE GOULAINÉ

Château de Goulainé

MUSCADET SEVRE & MAINE

Designation: MUSCADET SÈVRE ET MAINE SUR LIE

Origin: Val de Loire

Soil: Clay and schist

Vinification: Direct pressing, fermentation at low temperature with maximum protection against oxidation. The wine is aged on lees for 4 to 6 months.

Tasting notes:

- **Color:** Relatively pale gold.
- **Nose:** Expressive, with floral, slightly mineral notes.
- **Palate:** Fresh on the attack, round and quite full in the mouth. Good general balance with mineral on the finish.

Recommendations: Mixed salads, aperitif, fish, seafood.

Serving condition in F°: 50

Cellar potential: 2 years

Alcohol content: 12

Bottles/case: 12

