



LA MARINIÈRE

AOC MUSCADET SÈVRE & MAINE SUR LIE

HISTORY

What could be more natural for a wine that has the Ocean in its DNA than to wear the colours and the name of the sailors' clothing? If La Marinière was originally part of the sailors' uniform, today it is an essential part of any wardrobe as this cuvée is for all seafood dishes!

TERROIR

CLIMATE

Temperate oceanic climate.

GEOLOGY

Metamorphic rocks, gneiss and sandy sediments.

VARIETAL(S)

Melon de Bourgogne.

WINEMAKING

The berries are harvested just at maturity to keep them fresh. Direct pneumatic pressing. Static settling. Selected yeast. Vinification in concrete vats. Maturing on lees to increase aromatic complexity.



TASTING NOTES

Pale yellow colour with brilliant reflections. Delicately fruity aromas that blend with citrus and mineral notes. Due to its ageing on lees, the palate is lively, supple and round with a beautiful vivacity.

FOOD PAIRING

Perfect with oysters, salmon tartar, sushi or grilled fish.

SERVING TEMPERATURE

Between 10 and 12°C.

AGING

1 to 2 years.

FORMAT

Bottle 75 cL.

Our group



Our certifications

