

Le Per son Pain

AOC

Muscadet Sèvre et Maine
sur Lie



Domaine Martin
Vigneron Authentique



In the Loire Valley, Dominique Martin, the 4th generation of winegrowers, continues the family legacy by blending traditional expertise with technical innovations to craft authentic wines.

In the past, farmers worked the poor soils of this place called "Le Perd son Pain" for small harvests: they "lost their bread!" Today, the vine, by taking deep root, thrives and produces high-quality grapes.

Dry white wine
Grape variety: 100% Melon B.
Terroir: Gneiss
Vol. Alc: 12%

Vinification:
Long fermentation in underground vats in Nantes, followed by aging on fine lees for at least 8 months.

Tasting



Color
Pale yellow with green highlights.



Aroma
Delicate bouquet blending white flowers, mineral notes and nuances of fresh lemon.



Taste
Fresh, fine, with a lovely minerality and a slightly iodized finish.

Food Pairing



Perfect as an aperitif, simply enjoyed on its own.
Ideal with oysters.
Pairs well with seafood and shellfish.
Can also accompany fish, seafood stew or goat cheeses.