

AOC Muscadet Sèvre et Maine sur Lie « Le Saint Versant »



“Le Saint Versant” is made from vines around 70 years old.

These vines are particularly well exposed. Combined with low-volume production, grape ripening is perfect. Gneiss subsoils and upper layers of clay give this Muscadet a distinguished **minerality**. Following manual harvesting, winemaking is carried out **traditionally “on lees”**, in underground tanks.

This wine is light and crystalline yellow.
Mineral smell reveals fine aromas of white flowers.

When tasting, this Muscadet is well-balanced, with a rich fruity elegance, and a hint of freshness.
“Le Saint Versant” is recognizable by its persistency.

75 cl bottle
Case of 6 or 12 bottles

Wine area: Val de Loire
Type of wine: dry white wine
Grape variety: 100 % Melon B.
Winemaking: on lees for at least 10 months
Alc. Vol.: 12 %