

Domaine Martin

Le Perd son Pain

AOC Muscadet Sèvre-et-Maine sur Lie

Formerly, the farmers used to work this enclosed plots on poor soils: they were *"losing their bread!"*

Since then the vineyard took place. This qualitative soil suits the vine *Melon B.*

It produces a naturally rich, fruity and distinguished wine.

The wine-making "on lees" gives harmony and freshness appreciated by wine connoisseurs.

Best served between 9 and 11 °C (around 50°F), it is the wine for every occasion.

It will be perfect to accompany your seafood and shellfish.

<u>Grape variety</u> :	100% <i>melon B.</i>
<u>Soil</u> :	Gneiss loam
<u>Age of vines</u> :	38 to 45 years
<u>Conservation</u> :	3 to 4 years
<u>Alcoholic strength</u> :	12%

