



Muscadet Sèvre-et-Maine

- Sélection Fûts de Chêne -

OPUS N°7 2013



Grape variety : Melon de Bourgogne

Area : 0,5 ha

Production : 3 000 bottles

Terroir : Gneiss

Origin : Monnières, riversides of the Sèvre

Vinification : fermentation and ageing in wooden barrels made of French oak. It takes about nine months, after the wine has been beaten or not, according to different

Food pairing : The Muscadet Sèvre et Maine Opus N°7 accompanies various dishes like a creamy fish, cognac flamed shrimps or stuffed snails.

Serving tips : Served fresh around 9-10°C according to the dish.

Tasting : This wine has a perfect presentation and a dark yellow colour. Its aromas are surprisingly strong. There can be found apricot, crystallized fruits and a hint of mint. It has also some vanilla taste, which comes from the oak wood. Its lively and fresh structure enables it to be kept several years before drinking. Wine of a perfect presentation, deep yellow with an aromatic power associating complexity and richness.