



La Griffe des Bons Crus

Domaine de la Grange

Area 25 kilometres South East of Nantes, in the Loire Valley

Appellation Muscadet Sèvre et Maine Sur Lie

Présentation Green Muscadet bottle, white complex cap.

Packaging 6 or 12 lying bottle boxes

Grape Variety 100% Melon de Bourgogne.

Soil Sandy clay and Gabbro

Vinification Pneumatic pressing

Fermentation in thermo-regulated glass-covered tanks

Matured for 6 months on the lees

Blending of various plots of the winery.

Degrees 12°

Acidity 4,3gr/l

Tasting Colour: golden green, very shiny

Nose: fruity with hints of white flower, typical of the

appellation

Mouth: sharp and open, full, structured and well-

balanced. Its slight natural pearling.

brings along a nice freshness.

Ageing 5 years or more

Food Pairing These wines are ideal in a meal with noble fish in

sauce, white meat and some cheese.

Domaine de la Grandina de la Grandin

