



# Le Pavillon du Roy

In the heart of Muscadet de Sèvre et Maine sur Lie appellation, on « Gabbro » terroir, unique terroir which brings minerality and complexity.

## Muscadet Sèvre et Maine sur Lie 2020

A.O.P. : Muscadet Sèvre et Maine sur Lie

Type : White Wine

Grappe : 100% Melon de Bourgogne

Volume: 750 ml

Vintage: 2020

Alcohol: 12,5 % VOL

Area: 6 hectares

Soil: Gabbro

Vines Age: 50 years

Harvest: mechanical

Enjoy with: in the evening with friends, aperitif, with oysters, seafood, crustaceans and shellfish.

Temperature: 10 à 12°C.

Vinification : Skin-contact maceration and pressing in a pneumatic press and selection of musts. Cold-settling. Aged six to nine months on lees, in underground vats, with stirring of lees.

Tasting notes: this wine is fresh and pearling, with floral and fruity aromas when it is young. After aging one to two years, mineral notes, iodine and melon aroma appears. It is fresh and pleasant with a lovely length. It can be keep for several years.



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