



Bateliers de Loire Muscadet Sèvre & Maine sur Lie 2022

TASTING NOTES

COLOR:

Pale yellow with a fairly strong intensity

AROMAS:

Notes of white flowers and white fruits

PALATE:

Fresh attack and light minerality

FROM GLASS TO PLATE

FOOD PAIRING:

Fish with white butter
Seafood

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Dry white

GRAPE VARIETY: Melon B

WINE MAKING: Vinification in underground
concrete vats

MATURING: Matured on the lees for a minimum of
6 months

ALCOHOL: 12% vol

RESIDUAL SUGAR g/L: <3

REMY PANNIER
MAISON FONDÉE EN 1885