

Marquis de Goulaine, Muscadet Serve et Maine 2022



Ref: 00189/FR

About the producer

The Goulaine winery is believed to be one of the oldest commercial enterprises in the world, and is considered one of the oldest European family owned businesses. The castle estate is one of the last châteaux of the Loire Valley to still be producing wine.

Wine growing / wine making

Direct pressing, fermentation at low temperature with maximum protection against oxidation. The wine is aged on lees for 4 to 6 months. Clay and schist soils.

Tasting notes

Pale lemon. Expressive with floral, mineral notes. Fresh, round and quite full on the palate. Well-balanced with a lovely mineral finish.

Food pairing

White fish, fish pie, spaghetti vongole, moules mariniere, oysters, avocado.

Technical details

Varieties:
Melon de Bourgogne
Closure: Synthetic
ABV: 12%

Colour: White
Style: Still
Case Size: 6 x 75cl
Oak Aging: none

