



REMY PANNIER MUSCADET SÈVRE-ET-MAINE *Sur Lies*



Remy Pannier premium Loire Valley wines were introduced in 1885. Over the years, Remy Pannier has developed strong working relationships with over 500 growers throughout the Loire Valley. Working closely with these affiliated growers, Remy Pannier provides advice on the latest viticultural practices to ensure production of the finest quality grapes.



In the late 1990s, Remy Pannier built three state-of-the-art wineries in the premier Loire Valley wine districts of Anjou, Touraine and the Pays Nantais where all their Loire Valley wines are vinified. Remy Pannier's attractive new packaging reflects over a century of tradition and experience in Loire Valley winemaking.

PRODUCTION AREA

Country: France
Region: Loire Valley

Muscadet comes from the far western area at the mouth of the Loire River, south of the city of Nantes. The source of our Muscadet is the "Sèvre-et-Maine" area, planted with over 25,000 acres of vines. The soil is a mixture of volcanic and metamorphic rocks, with gneiss and micaschists. Muscadet is an international success story with humble origins as a favorite local wine that pairs perfectly with seafood.

GRAPE VARIETIES

100% Melon de Bourgogne (Muscadet)

VINIFICATION

The grapes are carefully selected at approximately 12% potential alcohol. Then, they are pressed smoothly in a pneumatic press to protect the juice from oxidation. Fermentation takes place in stainless tanks. The wine is aged on its fines lees during the winter from October to March, prior to bottling.

DESCRIPTION

Color: Pale straw
Aroma: Delicate with floral and almond notes
Taste: Crisp, lean, subtle and dry, with a hint of lemon and a sea-kissed finish.

ANALYSIS

Alc.: 11.5%

SERVING SUGGESTIONS

Perfect wine for oysters, seafood and poultry.

BOTTLE SIZES

750 ml

