



Domaine de la Furonnière, AOP Muscadet Sevres et Maine, White

AOC Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

Domaine de la Furonnière. is a generations-old family-run winery situated in the heart of the Loire Valley just east of Nantes. Passing down techniques from grandfather, to father, to son, and now led by vigneron Daniel Bonneau, the estate works each vintage to bring out the taste of the Loire in every sip, producing the purest expression of the terroir.

PRESENTATION

A must-try for the lovers of dry, aromatic whites, A wine to share (if you're willing), this is a new discovery for those with a penchant for balanced, crisp whites; a gem straight from France.

WINEMAKING

Mechanical harvesting, low pressure pressing, only the heart of the press (the most qualitative fraction of the must) is retained for this vintage. Cold settling and fermentation in underground vats, traditional in Nantes.

AGEING

No malolactic fermentation.

VARIETAL

Melon de Bourgogne 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Overflowing with kiwi, grapefruit, white peach, apple, and lemon fruits, the wine is, of course, balanced with the distinctive minerality that can only come from Muscadet.

FOOD PAIRINGS

A wine that starts and ends with the best the ocean has to offer, it's a fresh oyster, cracked-crab taste of the Loire terroir,

Perfect match: Fish accras, sweet potatoe chips and creamy avocado.

