



1ÈRE ESCALE

- MUSCADET -



APPELLATION AOC Muscadet

COLOUR White

VINTAGE

The 2025 vintage is of outstanding quality, with sun-filled berries reaching optimal ripeness, well-preserved acidity, and yields we haven't seen in many years. The juices are both rich and beautifully balanced, a vintage built for ageing.

GRAPE VARIETY 100% Melon B.

TERROIR

Village of Monnières.
Clayey-siliceous soils.

PRODUCTION

Short pruning (« Guyot Simple »). Ploughed soils
Certified Organic  
(spring plough with discs and blades).
No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must.
Vinified in underground concrete vats covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured on its lees during 3 months of fermentation.
No racking until bottling in Decembre 2025.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 9-11°C.
Potential ageing is 2 years.

PAIRING SUGGESTIONS

With seafood, mussels or simply as an aperitif !

PACKAGING

Light Burgundy bottle (75 cl).
Box of 6 bottles.