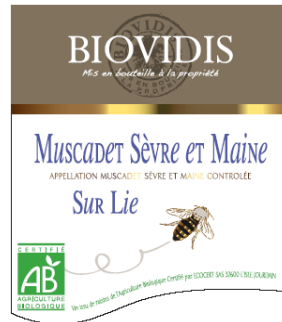


BIOVIDIS

Le spécialiste du vin bio



Muscadet Sèvre et Maine sur Lie AOC 'Cuvée l'Abeille'



Certified organic wine, FR-BIO-01.



Philosophy:

Bees are among the first victims of pesticide use and environmental destruction. Without them, the ecological balance would be seriously threatened.
LET'S PROTECT THEM!

The vineyard:

Appellation: Muscadet Sèvre et Maine sur Lie
Vine age: From 20 to 30 years
Grape variety: Melon de Bourgogne

The soil:

Clay-siliceous soil above soft schist, mica schist and gneiss rock. The soil is worked in the traditional way.

Wine making:

This organic Muscadet vintage is the natural expression of a greenstone and amphibolite soil. Traditional wine making techniques are used, with temperature control and the use of the grapes' naturally occurring yeasts. After maturing on lees, this Muscadet is bottled without fining.

ABV: 12°

Tasting notes:

Bouquet: Powerful floral aromas offset with a touch of minerality.

Taste: A supple and well-formed attack, wonderfully rounded and fat. A sustained finish with a beautiful freshness.

A wine with great potential; blending terroir and fruit, reflecting the winemakers' know-how.

Serving temperature and food pairings:

Serve chilled at 8°C to 10°C to accompany shellfish, seafood, fish, starters (mixed salads, hors d'œuvres).

When to drink:

Ready to drink now.

