

Famille Lieubeau Muscadet de Sèvre et Maine "Bel Abord" dry white 2024



Product price:

€72.00

Product features:

Area: LOIRE

Winemaker: Famille LIEUBEAU

Vintage: 2024

Appellation: Muscadet de Sevre et Maine

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: melon de bourgogne

Product short description:

The coteau de Bel, a magnificent gneiss terroir facing the rising sun, offers us a mineral Muscadet with intense fruit notes, a beautiful texture, and a lively, saline finish.

Product description:

PRESENTATION Of the Lieubeau family
+ ALL ITS OTHER WINES IN STOCK

Comments on this

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Technical Sheet written by the domaine :

Appellation : AOP Muscadet Sèvre et Maine

Color : White

Rock : Gneiss

Grape Variety : Melon de Bourgogne

Vineyard : 40-year-old vines, cultivated organically. The soils are plowed and the harvest is manual with sorting in the vineyard.

Vinification & Aging : Pneumatic pressing with juice selection. Cold settling. Aging for 9 months on lees, in an underground tank, with regular stirring.

Food & Wine Pairing : Aperitif, fish carpaccios, seafood.

Description :

The Bel Abord hillside faces the village of Saint Fiacre and overlooks the Maine River. From this beautiful gneiss terroir, this vineyard facing the rising sun, the Melon vines, the unique grape variety of Muscadet, draw freshness, minerality, and intense fruit notes, with a lovely texture and a saline finish.