

# DOMAINE DE LA COMBE

## MUSCADET SÈVRE ET MAINE SUR LIE



Fresh lemon and slate on the nose with herbal undertones. Vibrant but well-balanced acidity compliments flavors of white peach and grapefruit with a kiss of salinity.

**Color:** White

**Grapes:** 100% Melon de Bourgogne

**Soil:** Gneiss

**Age of Vines:** 30 Years Old

**Aspect:** South

**Fermentation:** in glass lined tanks for 20 days at controlled temperature with no malolactic fermentation and no added sulfites during fermentation

**Aging:** 8 months on the lees before bottling

**Production:** 30,000 bottles per year

**Sustainably Produced** 😊

Represented by Soilair Selection

[Seventy.com/Combemuscadet](https://seventy.com/combemuscadet)