



FOLLE B. IGP VAL DE LOIRE

Locus, meaning 'place' in Latin, is more than just a wine estate. It is a veritable itinerant project, whose raison d'être and essence are derived from the incredible diversity of the oceanic terroirs found in the Loire Atlantique region. Locus only offers wines made from the Folle Blanche and Melon de Bourgogne grape varieties, and as a fervent champion of these traditional Pays Nantais varietales, we are committed to producing wines that reveal their finest variations.

Soil :
Granite.

Grape variety :
100% Folle Blanche.

Winemaking techniques :
*Pneumatic pressing and cold settling of the grape juice.
Ageing on the fine lees in underground tanks for around 6 months.*

Tasting notes :
Our "Folle B." opens with subtle and slightly lemony aromas. The fresh and lively palate shows notes of lime and a lovely taut, saline character.

Food pairing :
The "Folle B." is an ideal accompaniment for oysters. This wine will also pair nicely with white fish dishes.

Serving temperature :
10 - 12 °C