



## MELON 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 varieties, we are committed to producing wines that reveal their finest variations.*

**Soil :**

*Deep, light soils over schist.*

**Grape variety :**

*100% Melon de Bourgogne.*

**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 "Melon B." is a round, fruity wine. The palate is lively, with an easy-drinking character and a lovely refreshing balance.*

**Food pairing :**

*Our "Melon B." will pair perfectly with fish and langoustine and be a surprising match with fresh goat's cheese.*

**Serving temperature:**

*10 - 12 °C*