



CLISSON

MUSCADET DE SÈVRE & MAINE

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 :

Predominantly granitic gravel and rolled pebbles on a crystalline bedrock from the Armorican Massif.

Grape variety :

100% Melon de Bourgogne.

Winemaking techniques :

Pneumatic pressing and cold settling of the juices. In accordance with the strict specifications of the appellation, our Cru Clisson is produced using underground vats and left in contact with its fine lees for at least 24 months. The yields are very low and the grapes are harvested at perfect maturity.

Tasting notes :

This wine discloses a yellow hue with bright tints. Dominated by aromas of candied and dried fruit, quince and very ripe citrus. The palate is long and expresses the power and energy of its very special terroir. This is a rich and concentrated wine with a pleasant touch of salinity.

Food pairing :

Our Cru Clisson makes the ideal choice for seared sea scallops, foie gras, turbot in a sauce, roasted sea bass, white meat and cheeses such as a Beaufort or our locally produced Curé Nantais.

Serving temperature :

14/15 °C

