



CONVERGENCE

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 :

Light soils over the crystalline basement of the Armorican Massif.

Grape variety :

100% Melon de Bourgogne.

Winemaking techniques :

Pneumatic pressing and cold settling of the grape juice.

In accordance with local traditions, our Muscadet Sèvre & Maine is produced in underground tanks, maintaining the wine in contact with its fine lees for around 8 months.

Tasting notes :

Citrus notes on the nose. The palate reveals finesse and tension with a touch of salinity. Ageing on the lees has imparted a long-lasting smoothness on the finish.

Food pairing :

Our "Convergence" Muscadet Sèvre & Maine will pair nicely with fine fish (bass, sole) and seafood such as sea scallops and oysters.

Serving temperature :

10 - 12 °C

