

La Forcine
AOP Muscadet
White



Tasting notes

Color: Pale yellow

Aromas: Elegant and aromatic with notes of fruits.

Palate: Round in mouth while remaining very fresh.

Food pairing: as an aperitif, with fish cooked in sauce or, of course, oysters, lobster, shrimp, mullet, and even with goat cheese.

Serving temperature: 10 °C

Potential for ageing: 2-5 years.

Vine-growing & winemaking

Grape variety: 100% Melon B.

The Muscadet vineyard, the western one and the closest to the Atlantic Ocean, is certainly the vastest white vineyard of France. From the hillsides of the Sèvre river to those of the Loire, from the doors of this beautiful city of Nantes to the confine of the Vendée county, the AC Muscadet draws its wealth from a ground composed grounds mixed with eruptive rocks.

