

VERDEVIN®

AOP MUSCADET

Grape:

100% Melonde B

Winemaking:

Fermented at a low temperature to preserve the aromas of the must, then aged on lees for 8 to 14 months with regular stirring.

Every effort is made to enhance the aromatic and rich character of the grape variety.

Tasting:

A beautiful golden-white colour, with a fresh, intense bouquet reminiscent of white-fleshed fruits. Supple and well-balanced, with a lively character. A pure delight!

Paring:

Perfect for evenings with friends. Take it with you wherever you like.



Premium wine in can
winemaking by
Jérôme CHOBLET – Vigneron



CHEMIN DES HERBAUGES - 44 830 BOUAYE
TEL : +33(0)2 40 65 44 92 - EXPORT@DOMAINE-DES-HERBAUGES.COM
WWW.JEROMECHOBLET.COM

