

Muscadet my way

The terroir, Melon B as a single variety, aged on lees for a balance between roundness and freshness. This wine showcases what Muscadet means to me — a wine that's gourmand, subtle and elegant.

The Vintage

Bottled at the end of July 2025, this second bottling of this vintage spent year and a half in an underground concrete tank. This extended ageing has developed its aromatic complexity, its richness, notes of white-fleshed fruit like a juicy pear, all carried by a lively, elegant backbone.

The Vine

Melon de Bourgogne 100%

Vallée de la Loire / Orthogneiss
Guyot simple Poussard
Ecocert / Organic + Biodynamic practices
Harvested by hand

The Cellar

Direct press of whole bunches.
Pneumatic press.
Fermentation with native yeast only.
Aged in underground concrete tanks for 18 months.
No fining, no filtration.

Total sulphites: 31 mg/l
Free sulphites: < 10 mg/l
Alcohol: 12 %
Vin de France.



The Glass

Both elegant and expressive, this Melon is mineral in a very playful way. Salinity meets white peaches, floral notes evolve into freshly peeled hazelnuts, and silky hints of mirabelle give way to a crunchy grape mouthfeel.

The Table

A joyful aperitif or partner for mild cheeses such as fresh goat or sheep milk cheeses or young Crottin de Chavignol.
Seafood and fish, raw or lightly marinated.
Classics like sole meunière, sandre au beurre blanc (a Muscadet staple), trout with almonds.
Salads and vegetarian dishes with citrus, herbs, and light cheeses — try dressing the vegetables with hazelnut oil to play with the nutty, crunchy freshness of the wine.

Serve chilled, around 8–10°C