

Château de la Grange
AOP Gros Plant du Pays Nantais
sur lie

Grape variety : 100% Folle Blanche

Planted on slopes facing South South-East, the vines develop on siliceous clay soils.

Tasting notes :

yellow-green color which fine bubbles.

On the nose this wine gives off the natural freshness of the Folle Blanche.

It develops aromas of fruit (green apple, yellow and green lemon) and iodine notes (salty) due to the proximity of the Atlantic Ocean.

Food pairing : to be served at 10-12 ° C with oysters, shellfish, seafood

