

# Domaine Batard Langelier



## Le Besson

Formerly called **Didascalie**



AOC Muscadet Sèvre & Maine



100% Melon de Bourgogne | 40 to 60-year-old vines

Yields: 45 Hl/Ha

Harvested mid-September at optimum ripeness



Gabbro bedrock, 40-centimetre deep



Gentle pressing with a pneumatic press. Static cold settling for 12 hours and fermentation in traditional glass-enameled underground tanks.

Indigenous Yeasts.



18-month ageing on fine lees, with stirring of the lees during the first weeks of ageing.



Remarkable aromatic finesse, with white fruit aromas, intense minerality, and iodine and salt notes reminiscent of its proximity to the ocean. Great ageing potential.



Local cuisine with shellfish, scallops and grilled fish.

