



Muscadet Sèvre-et-Maine AOC

Le Clos de la Févrie 2015



This cuvée is the result of wine-makers cooperation from Nantes called “Les Affranchis” (the “Emancipated”). Their aim is simple but ambitious: an optimally well-balanced quality wine. They do not wish to worry about winemaking costs, but to focus only on wine quality. It took a lot of time at the beginning to be able to produce this wine in good conditions. Its elaboration starts with taking good care of the vines. The two decisive components when elaborating “Clos de la Févrie” are the choice of the terroir and the origin of the vines. Then comes the work in the fields using well-known and locally approved traditional methods.

"To make a great wine
You need a certain kind of philosophy
You need to be a dreamer"

Terroir : Clay and silica soil with stones ; warm and not very deep ; subsoil : orthogneiss

Plant : Selection of old Muscadet plants

Vinification : Light racking of the must ; indigenous yeast; long fermentation; ageing on its lees during twelve to fourteen months

Taking care of the vine : Short pruning : fruiting cane with eight eyes ; soil work : ploughing between and around the plant, scraping, etc.; nature friendly, no anti-botrytis spraying.

Tasting : The wine has a beautiful shiny and golden color, fine aromas with notes of minerals and flowers. Notes of citrus appear after shaking. This wine is well-balanced, round and rich in mouth. The typical characteristics of this appellation come out intensively and persistently in the middle of tangy aromas. This is a great Muscadet.