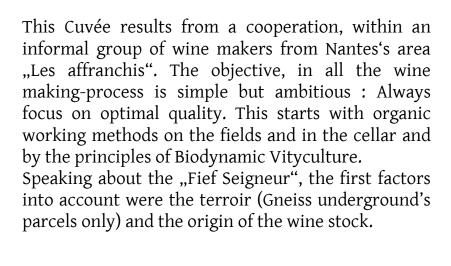




Muscadet Sèvre-et-Maine AOC

Fief des coteaux 2015



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



Harvest date: 24 septembre.

Age of the vine plants: 60 years.

Grape variety: Melon de Bourgogne.

Terroir: Gabbro.

Origin: Monnières, riversides of the Sèvre in the middle of Sèvre et Maine appellation.

Taking car of the vine: According to the rules of organic farming and biodynamic practices. Short pruning: fruiting cane with eight eyes. Nature fiendly, no anti-botrytis spraying.

Production: The fief des coteaux 2016 is certified AB et Demeter (Organic and Biodynamic).

Domaine Le Fay d'Homme - Vincent Caillé Earl

3, les Coteaux F 44690 Monnières (France) Tél 33(0)2.40.54.62.06 lefaydhomme.com contact@lefaydhomme.com Muscadet Sèvre et Maine - Gros Plant du Pays Nantais - Vin de France

Vinification: After a slight clarification in one fermentation by natural thermoregulation. Bottling in the spring after ageing on lees, long fermentation.

Tasting: I find sweet, open, rather evocative fruit notes here, with a concentrated, almost desiccated character to it, but also a welcome suggestion of musky salinity too. It possesses a youthful, full, richly textured palate, with the minerally bite and lemon-salt character coming through with the fruit.

Food pairing : The Muscadet Sèvre and Maine Fief des Coteaux accompanies seafood and fish in sauce (white butter) as white meats and soft cheeses.

Serving tips: To be served between 9 to 11°.



