



## Muscadet Sèvre-et-Maine AOC

### Fief des coteaux 2015



This Cuvée results from a cooperation, within an informal group of wine makers from Nantes's area „Les affranchis“. The objective, in all the wine making-process is simple but ambitious : Always focus on optimal quality. This starts with organic working methods on the fields and in the cellar and by the principles of Biodynamic Viticulture. Speaking about the „Fief Seigneur“, the first factors into account were the terroir (Gneiss underground's parcels only) and the origin of the wine stock.

"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 care of the vine:** According to the rules of organic farming and biodynamic practices. Short pruning : fruiting cane with eight eyes. Nature friendly, no anti-botrytis spraying.

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

**Vinification :** After a slight clarification in one night, fermentation by natural yeast, 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 mineral 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°.