



## Muscadet Sèvre-et-Maine AOC

### Fief seigneur 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 :** 15 of septembre

**Vines from :** 60 years old.

**Grape variety :** Melon de Bourgogne

**Terroir:** Gneiss

**Origin :** Situation hills in south-south west, Monnières

**Vines methods :** According to the rules of organic farming and biodynamic practices. Short pruning: baguette with 9 eyes Tillage: 4 ways

**Vinification :** After a light racking overnight, fermentation with natural yeasts. Thermoregulatory. Bottling in the spring after the maturing on fine lees fermentation (9 months like the other „Terroir“).

**Tasting notes :** Notes of white fruit, nice balance on minerality.

**Wine pairing :** Le Muscadet Sèvre et Maine Fief seigneur matching with shellfish, fish such a Bar Fish, and soft cheeses.

**Serving Tips :** Serve chilled at around 9 to 11 °, following the meals served.