



Muscadet Sèvre-et-Maine

- Cru Communal -
Monnières-Saint-Fiacre

This Muscadet Sèvre et Maine results from a cooperation, which aims to obtain recognition for this appellation at local level. Result of strict working methods on the fields and in the cellar, this wine has had his quality recognised by a jury of experts, as being the expression of carefully selected terroir. 31 months ageing in our cellar, allows this Muscadet to develop his body and his characteristics to become a great wine which can be kept for years.



Origin : Monnières

Terroir : metamorphic rocks, gneiss type.

Age of vine stock : More than 60 years.

Taking care of the vine : Short pruning : fruiting cane with eight eyes, soil work, environment friendly, no anti-botrytis spraying, harvested by hand on 17th September 2005.

Yield : 43 hl / ha.

Production : The Monnières-Saint-Fiacre 2012 is certified AB (Organic Agriculture)

Vinification Elaboration : Racking of the must after 12 H of stabilization. Fermentation during 27 days with indigenous yeast. 27 months ageing on lee of fermentation before the bottling, and one month rest before commercialization.

Food pairing : The Muscadet « terroir Communal » Monnières-Saint Fiacre accompanies any fish in sauce (white butter sauce, etc.) as well as white meat and cheese.

Serving tips : To be served cold at around 10 to 12 °. It is recommended to put this wine in a carafe two hours before serving.

Press : Le Guide des Vins 2010 de Gault et Millau
Grand Guide des Vins de France 2010 Bettane et Desseauve 14.5 /20

Comment : You will appreciate its mineral notes and its aromas of crystallized mandarin oranges.