Muscadet Sèvre et Maine

- Cru Communal –

Monnières-Saint-Fiacre 2013

This Muscadet Sèvre et Maine comes from a collective process which aims to obtain an appellation at a village level. Result of a rigorous work in the vineyards as well as in the cellar, this wine saw its quality confirmed by an expert panel. It recognized it as the expression of a carefully selected terroir. A 45-month ageing in our cellar allow to this Muscadet to develop the characteristics of a great "vin de garde."

Origin: Monnières

Terroir: Metamorphic rocks, gneiss type with two micas

Vines Age: More than 65 years old

Vineyard Work: Short pruning with an 8-eye fruiting cane, application of organic and biodynamic agricultures principles for the sol and the vines; hand harvested

Harvests: September 30th, 2013; 35 hl/ha

Production: Our Monnières-Saint-Fiacre is certified organic.

Vinification and Ageing:

- Settling after 10 hours of stabilization
- Fermentation for 21 days with indigenous yeasts
- 45 months of ageing on lees of fermentation in underground cement tanks
- Bottling on August 23rd, 2017, followed by a 3-month rest before selling

Pairings: Monnières-Saint Fiacre can be paired with fish in sauce as well as with white meat and soft cheese.

Service: Serve fresh, around 10 to 12°C. we advise to decant this cuvee two hours before serving it.

Comments: You will like its minerality and notes of candied mandarin.

Press: Le Rouge et le Blanc spécial Vignes de Nantes printemps 2015: 16/20
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Muscadet Sèvre et Maine – Gros Plant du Pays Nantais - Vin de France