



# Muscadet Sèvre-et-Maine AOC

## Clos de la Févrie 2017



This cuvee results from a cooperation, within an informal group of wine makers from Nantes area, "Les affranchise". 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. About the Clos de la Févrie, the first factors into account were the terroir (orthogneiss) 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"

**Terroir:** Siliceous-clay soil, stony, hot and not too deep ground

**Subsoil:** Orthogneiss

**Plants:** Selection of old vineyards of Melon de Bourgogne

**Work in the vineyards:** According to the rules of organic and biodynamic agricultures.  
Short pruning: fruiting cane with 8 eyes  
Work of the soil: "4 façons"

**Vinification:** Light settling, indigenous yeasts, long fermentation (21 days), aging on lees of fermentation, 9 months in amphora.

**Production:** The Clos de la Févrie 2017 is certified organic and biodynamic.