



Muscadet Sèvre-et-Maine AOC

Fief Seigneur 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 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: September 4th, 2017

Ages of vineyards: 60 years old

Grape variety: Melon de Bourgogne

Terroir: Gneiss

Origin: Slopes facing south-south west in Monnières

Vineyard management: According to the rules of organic agriculture and biodynamic practices. Short pruning: fruiting cane with 9 eyes; Soil work: “4 façons”

Vinification: After a light overnight settling, fermentation with indigenous yeasts, thermo-regulated. Bottling during the spring after aging on the lees of fermentation.

Tasting: Notes of white fruit, well-balances with minerality.

Pairings: The Muscadet Sèvre et Maine Fief Seigneur is pairing well with seagoof, shellfish, fish (sea bass) and soft cheese.

Service: Serve fresh (9 to 11°C), according to the meal.

Production: The Fief Seigneur 2017 is certified organic and biodynamic.