



# Muscadet Sèvre-et-Maine AOC

## Fief des Coteaux 2017



The objective, simple but ambitious, to produce this cuvee is the optimal search of quality.

It begins by applying rules of organic and biodynamic farming to the vineyards.

Regarding our “Fief des Coteaux”, we took into account the choice of the terroir and the origin of the plants.

“To make a great wine  
You need a certain kind of philosophy  
You need to be a dreamer”

**Vineyard Age:** 60 years old

**Grape Variety:** Melon de Bourgogne

**Terroir:** Gabbro

**Origin:** On slopes along the South banks of the Sèvre River in Monnières

**Vineyard Management:** According to organic and biodynamic agricultures’ rules.  
Short pruning: fruiting canes with 9 eyes  
Soil work: “4 façons”

**Production:** Fief des Coteaux 2017 is certified organic and biodynamic with Demeter.

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

**Tasting:** A wine that is long on the palate, powerful, well-structured and with a present minerality.

**Pairings:** The Muscadet Sèvre et Maine Fief des Coteaux pairs well with seafood and fish in sauce (“beurre blanc”) as well as with white meat and soft cheese.

**Service:** Serve fresh around 9 and 11°C, according to the food.