



Muscadet Sèvre-et-Maine

Terre de Gneiss 2015



Inspiration:

During a working trip in the Muscadet region for the British journal “Decanter,” Christelle Guibert was stricken by the high number of abandoned vineyards and by the growing number of producers who were working on the terroir. This region was the perfect place to realize her dream, and “Terre de Gneiss” was born from her wish to make this forgotten wine region rise. Christelle created Vine Revival with her sister Corinne, and called, right away, Vincent Caillé from Domaine Le Fay d’Homme.

Terre de Gneiss is the result of this association. A modern Muscadet, based on his terroir, it comes from a traditional and biodynamic viticulture. Terre de Gneiss has a certain complexity which will allow it to have space among prestigious wines from a region in full renewal.

The vintage 2015 is the second vintage for this cuvee.

Information: The grape variety, Melon de Bourgogne, comes from an old vineyard (1 hectare) planted on gneiss in 1954 in the village of Monnières.

Origin: Monnières

Terroir: Metamorphic rocks, gneiss with two micas

Age of vineyard: More than 60 years old

Work in the vineyard: Short pruning (fruiting cane with 8 eyes), work of the soil and vines according to the rules of organic and biodynamic agriculture. Harvest on September 16th, 2015.

Yield: 35 hl / ha

Vinification and Aging:

- Settling of the juice by gravity
- Fermentation of 21 days with indigenous yeasts
- 8-month aging on lees of fermentation in an egg-shaped concrete tank
- Bottling on June 21st, 2016, followed by a 3-month rest before selling

Pairings: The Muscadet “Terre de Gneiss” pairs well with fish in sauce (beurre blanc) as well as with white meat and cheese.

Service: Serve at 10-12°C. We advise to decant the wine two hours serving it.