



# Muscadet Sèvre et Maine

- Cru Communal -

## Monnières-Saint-Fiacre 2015



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 agriculture principles for the soil and the vines; hand harvested

**Yield:** 32 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
- 30 months of ageing on lees of fermentation in underground cement tanks
- Bottling on March 21<sup>st</sup>, 2018, followed by a 3-month rest before selling

**Pairings:** The Muscadet Sèvre et Maine 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.