



Muscadet Sèvre-et-Maine AOC

Clos de la Févrie 2018



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, 6 months in underground cement tanks.

Production: The Clos de la Févrie 2018 is certified organic and biodynamic.