



Muscadet Sèvre-et-Maine AOC

Fief des Coteaux 2018



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 2018 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.