



Muscadet Sèvre-et-Maine

- Cru Communal -

Gorges 2018



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 24-month ageing in our cellar allows to this Muscadet to develop the characteristics of a great “vin de garde”.

Origin: Monnières

Terroir: Gabbro

Age of vineyards: More than 60 years old

Work in the vineyards: Short pruning with fruiting cane with 8 eyes; work of the soil and plants according to the principles of organic agriculture.
Hand-harvested.

Production: The Muscadet Sèvre et Maine Gorges 2018 is certified organic and biodynamic.

Vinification and aging:

- Settling after 12 hours of stabilization
- Fermentation of 21 days with indigenous yeasts
- 24 months of aging on lees of fermentation in an underground cement tank. Bottling followed by 2 months of rest in bottle, before sales.

Service: Serve fresh (between 10 and 12°C). We advise to decant the wine two hours before serving it.

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Muscadet Sèvre et Maine – Gros Plant du Pays Nantais - Vin de France

