

Fief des Coteaux 2020 Muscadet Sèvre et Maine



Grape variety: Melon B.

Age of vineyards: 60 years old

Terroir & Origin: volcanic rock of gabbro type, village of Monnières

Harvests: hand-harvested, beginning of September

Vinification & Aging: light settling overnight, indigenous yeasts, aging on fermentation lees in underground cement tank, bottled on April 6th, 2021

Analysis: 12% vol., 63 mg/L of total SO₂

Production: certified in organic and biodynamic agriculture

Tasting: a wine that is long on the palate, powerful, well-structured with minerality

Pairings: seafood, fish in sauce (beurre blanc), white meat, soft cheese

Service: fresh, around 9-11°C

Aging potential: 4-5 years