

## Monnières-Saint Fiacre 2018

### Muscadet Sèvre et Maine



Grape variety: Melon B.

Age of vineyards: more than 65 years old

Terroir & Origin: metamorphic rocks of gneiss type, village of Monnières

Harvests: hand-harvested, mid-September

Vinification & Aging: light settling overnight, indigenous yeasts, 24-month aging on fermentation lees in underground cement tank, bottled on November 23<sup>rd</sup>, 2020

Analysis: 12.5% vol., < 0.5 gr/L of residual sugars, 51 mg/L of total SO<sub>2</sub>

Production: certified in organic and biodynamic agriculture

Tasting: notes of candied mandarin, beautiful minerality

Pairings: fish in sauce like beurre blanc, white meat, soft cheese

Service: fresh, around 10-12°C, decant the wine 2h before serving it

Aging potential: 10-12 years