

**44690 Saint Fiacre sur Maine
France**

GRAPE VARIETY: Melon de Bourgogne

SOIL COMPOSITION: Amphibolite (blue-green metamorphic rock formed from gabbro)

AGE OF VINES: 25 years old on average.

HISTORY: The earliest documented evidence of the existence of Melon de Bourgogne in the Nantes region was found in the commune of Vertou, at the confluence of the Sèvre and Maine rivers, in a place now renamed Avineaux. Dating from 1616, it is a lease agreement between Suzanne de Beucé and Louis Ménard concerning vines located at "Navineaux" in the parish of Vertou.

PRODUCTION AREA: 3 hectares in a single plot.

YIELD: 35 hl/ha

QUANTITY PRODUCED: 14,000 bottles

VINIFICATION: Static settling for 12 hours.
Slow fermentation: 2 weeks at 18-20°C with selected yeast.
No chaptalisation. Matured on the lees in 316-litre stainless-steel vats for 6-8 months, followed by light filtration through diatomaceous earth before bottling in June 2024.

TASTING NOTES: Purity, finesse and minerality : these are the first words that come to mind on tasting. The nose evokes citrus fruit and white blossom. It is thirst-quenching on the palate with predominantly salty notes.

SERVING TEMPERATURE: 6 to 8°C

SHELF LIFE: Drink within two years.

PERFECT MATCH: with oysters from Cancale or Saint Vaast La Hougue

