

**44690 Saint Fiacre sur Maine**  
**France**

GRAPE VARIETY: Melon de Bourgogne from mass selection.

SOIL COMPOSITION: Gneiss subsoil. The bedrock is covered with just 20 to 30 centimetres of soil.

AGE OF VINES: 40 years old on average.

HISTORY: The “Les Perrières” vineyard in the commune of Saint-Fiacre-sur-Maine lies on a fully south-facing hillside overlooking the Petite Maine river. Louis Gadais established his Domaine des Perrières in this enchanting spot in the 1950s, crafting his wines in “demi-muids” (large 600-litre casks).

PRODUCTION AREA: 1.1 hectares

YIELD: 45 hl/ha.

QUANTITY PRODUCED: 6,000 bottles, 200 magnums.

VINIFICATION: Low pressure pneumatic pressing. After cold stabilisation for 12 hours in stainless-steel vats, the must is transferred to 300-litre barrels where fermentation starts naturally. Due to the natural yeast, this takes around 20 days at a controlled temperature. Long maturing on lees for 30 months with frequent stirring during the first few weeks gives the wine a toasted quality, and brings out the Burgundian character of the Melon grapes.

TASTING NOTES: This wine is remarkable for its fullness and personality. It is an almost crystal-clear pale yellow in colour. On the nose, the bouquet from barrel ageing is in evidence, in turns evoking brioche, roasted aromas and vanilla. The palate offers an abundance of richness, length and aromatic persistence. In short, a very fine wine.

SERVING TEMPERATURE: 12 to 14°C. Decanting is recommended when it is still very young.

SHELF LIFE: Can be kept for over 12 years.

PERFECT MATCH: be bold and serve it with mature, camembert-style soft cheeses.

