

**44690 Saint Fiacre sur Maine
France**

GRAPE VARIETY: Melon de Bourgogne

SOIL COMPOSITION: Orthogneiss and gneiss slopes. In the commune of Saint-Fiacre sur Maine, on hillsides bordering the Sèvre and Maine rivers.

AGE OF VINES: about 40 years old.

HISTORY: Not far from the Atlantic coast, there used to be numerous windmills on the hilltops, powered by ocean breezes. They all have all lost their sails over time. The surrounding hillsides are well-suited to producing a very elegant, refined and distinctive Muscadet.

PRODUCTION AREA: 20 hectares.

YIELD: 50 hl/ha.

QUANTITY PRODUCED: 125,000 bottles, 2,000 half bottles

VINIFICATION: Low pressure pneumatic pressing.
Static settling for 24 hours to draw out its purity and minerality.
Slow fermentation: 2 weeks at 18-20°C with selected yeasts.
Matured in 316-litre stainless-steel vats on the lees until bottling after light filtration through diatomaceous earth in June 2024.

TASTING NOTES: The pale yellow-gold colour is evidence of maximum sunshine for this vintage. Citrus notes (orange peel) are predominant on the nose. The palate is supple, well-balanced and beautifully long.

SERVING TEMPERATURE: 8 to 10°C

SHELF LIFE: 3 to 4 years

PERFECT MATCH: Perfect for fish in a sauce or in a curry

