

44690 Saint Fiacre sur Maine
France

GRAPE VARIETY: Melon de Bourgogne from mass selection.

SOIL COMPOSITION: The Ménardières plateau in the commune of Saint-Fiacre-sur-Maine composed of two-mica gneiss.

AGE OF VINES: over 50 years old, some planted in 1929.

HISTORY: Located on a peninsula between the Sèvre and Maine rivers, the village of Saint Fiacre is surrounded by rolling hills as far as the eye can see. The family settled here five generations ago; "Peninsula" is crafted from a selection of the oldest vines.

PRODUCTION AREA: 2.5 hectares

YIELD: 41 hl/ha.

QUANTITY PRODUCED: 12,000 bottles, 500 magnums.

VINIFICATION: The grapes are picked when fully ripe. Low-pressure pneumatic pressing Light static settling for 24 hours.
Slow fermentation: 3 weeks at 18-20°C without added yeast.
Matured for 14 months on the lees in a multi-level, stainless steel vat.
Gravity bottled **without fining or filtration** in an inert atmosphere to reduce the quantity of added sulphites.

TASTING NOTES: A bright, gleaming, golden yellow in colour. The intense nose evokes fruit aromas (peach, pear, almond). The full, fleshy palate offers a delicate finish. This superb Muscadet Sèvre et Maine on lees is the embodiment of a very fine wine.

SERVING TEMPERATURE: 10 to 12°C

SHELF LIFE: Drink within ten years.

PERFECT MATCH: Ideal with seared scallops or grilled turbot

