

44690 Saint Fiacre sur Maine
France

GRAPE VARIETY: Melon de Bourgogne from mass selection.

SOIL COMPOSITION: Two-mica gneiss with some amphibolite inclusions

AGE OF VINES: planted in 1947.

HISTORY: Gras Moutons, a stunning and internationally-renowned hill, is the highest point of the commune of Saint-Fiacre.

This was where, at 53 metres above sea level, Louis Gadais sensed the exceptional geological potential of this outstanding vineyard. He lost no time in purchasing a parcel of land, and with the help of his horse soon began the challenging job of clearing the land.

PRODUCTION AREA: 1 hectare.

YIELD: 40 hl/ha.

QUANTITY PRODUCED: 5,000 bottles - 100 magnums

VINIFICATION: Manual picking. No settling. No chaptalisation.

Slow fermentation: 3 weeks at 18-20°C without added yeast.

Matured on the lees for 26 months in underground vats lined with glass tiles. Bottled **without fining or filtration** in an inert atmosphere to reduce the quantity of added sulphites.

TASTING NOTES: A pale gold colour with crystal-clear glints.

The well-developed nose evokes quince and fennel with a distinctive hint of thyme. It is light on the palate, and very well-balanced with a mineral character.

SERVING TEMPERATURE: 10 to 12°C

SHELF LIFE: Ageing potential: 5 to 8 years

PERFECT MATCH: Ideal with roast lobster

* "cru communal" (village appellation) recognized by the INAO in 2019

