



# POUR L'HISTOIRE

## - MUSCADET SÈVRE ET MAINE SUR LIE -



***Pour l'Histoire** is a **tribute** to our **past and present generations**, a collection that will highlight each year a significant event of our family winery. *Since 2022, a flock of Ouessant sheep has been helping us out in the vineyard! Eco-grazing is a project that's especially close to our hearts — not only because it encourages biodiversity within the estate, but also because it makes soil management much easier in spring. Plus, our vines absolutely love the natural fertilizer the sheep provide!**

**APELLATION** AOC Muscadet Sèvre et Maine sur Lie

**COLOUR** White

### VINTAGE



After several sunny vintages, 2024 marks the return of freshness in the wines! With an unpredictable spring and summer, particularly rainy, the wines are fresh and balanced despite historically low yields.

**GRAPE VARIETY** 100% Melon B

### TERROIR

45 years old vines. Selection of our best terroirs, elaborated following a blind tasting made by the family members.

### PRODUCTION

Short pruning (« Guyot Simple »). **Certified Organic.**    
Ploughed soils (spring plough with discs and blades).  
No synthetic products are used in the vineyards.

### WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. Vinified in underground concrete tanks covered with glass tiles, typical of the Nantes vineyard.

### MATURING

Wine nourished and matured on its lees during 11 months of fermentation. No racking until bottling in August 2025.

**ALCOHOL PER VOLUME** 12% vol

### TASTING

Tasting temperature : 9-11°C.  
Potential ageing is 5 years.

### PAIRING SUGGESTIONS

Pink shrimp, salmon rolls with goat cheese or a grilled sea bream.

### PACKAGING

Light Burgundy bottle (75 cl). Box of 6 bottles.

