

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

LES PIEDS SUR TERRE

APPELLATION

AOC Muscadet Sèvre et Maine sur Lie

COLOUR

White

VINTAGE

2022 : Spring and summer marked by heat and drought.
Very sunny, hot but very qualitative vintage.
The juices are colorful, very rich and sweet.

GRAPE VARIETY

100% Melon B.

TERROIR

Village of Maisdon, a place called La Févrie.
Shallow, draining, stony soil. Subsoil of gneiss.
Southern exposure.

PRODUCTION

Short pruning (« Guyot Simple »).
Certified High Environmental Value (HEV - French label) since 2015. **Certified Organic since 2020.**
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. Skin maceration of 24 hours in the press. Vinified in underground concrete tanks covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured on its lees during 8 months of fermentation. No racking until bottling in April 2023.

TASTING

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

PAIRING SUGGESTIONS

Tajine of chicken and candied vegetables, apricot and fresh goat cheese toast or a cream of peas with mint.

PACKAGING

Loire bottle (75 cl), hand-waxed.
Box of 6 bottles.

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