



MONNIÈRES-SAINT FIACRE

- CRU MUSCADET -

Produced from our best plots on the Moulin de la Minière hillside, the cuvée Monnières-Saint-Fiacre is aged for 36 months on lees. It is a wine with a lot of roundness with aromas of exotic fruits and a lovely finish.

APPELLATION

AOC Muscadet Sèvre et Maine sur Lie.
Appellation Communale Monnières-St-Fiacre.

COLOUR

White

VINTAGE

2018 : Exceptional at all levels.
An incredible quality of the harvest.

GRAPE VARIETY

100% Melon B. 50 years old vines.

TERROIR

Village of Monnières.
Gneiss soil.

PRODUCTION

Short pruning (« Guyot Simple »).
In conversion to organic farming.
Ploughed soils (spring plough with discs and blades).
No chemical 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 36 months of fermentation.

ALCOHOL PER VOLUME

12,5 % vol.

TASTING

Tasting temperature : 12-14°C.
Potential ageing is 10 years min.
Decanting recommended during the first years.

PAIRING SUGGESTIONS

Risotto with cepe, hard cheese or smoked eel.

PACKAGING

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

