Domaine de la Combe,
La Pétière
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Domaine de la Combe

Muscadet Sèvre et Maine Sur Lie

RÉSERVE PERSONNELLE

Terroir :

In the Western part of the Loire valley, in the little village of Saint-Fiacre, in the craddle of the appelation at the meeting point of the iconics rivers of "Sèvre" and "Maine", at the lieux dit, la Pétière. The vines were planted in 1967 from a massale selction. The soil is composed by Gneiss, a similar soil as Granit. The plot has the benefit of a south exposure, facing the iconic church of Saint-Fiacre.

Winemaking :

Grappes are picked by hand, harvested at the optimum maturity. Those grappes are directly pressed, and the juice fall in an underground tank by gravity. At this time it is protected by CO2 insteed of sulfite to make sure the native yeast can make the fermentation happen. At the end of that fermentation a small addition of sulfites i s done, to make sure, no malolactique happen and also, to protect the flavors of the wine. After 14 months of lees aging and
waiting for a year before release, it is now ready to drink. It is a minimum intervention wine.



Analyses :

Alcool : 12.02 %
Total SO2 : 112 mg/l
Free SO2 : 31 mg/l
Total acidity : 3,38 g/l

Tasting Notes :

This Muscadet is full and concentrated, the combination of mineral, apple and citrus is delicious and rich. This wine is good now but made to age. Aging potential is 10 to 15 years. Which is rare for a muscadet.