



Domaine de la Combe

2 bis rue de la Combe

La Pétière

Saint Fiacre sur Maine

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Domaine de la Combe

Muscadet Sèvre et Maine Sur Lie

Terroir :

In the village of Saint-Fiacre, in the cradle of the appellation between the iconic rivers of "Sèvre" and "Maine", at the lieux dit, la Pétière. It is a blend of most of the plots of the domaine, subsoil are : schist, Orthogneiss and Gneiss à 2 Mica. As the domaine's geology is a "Combe", the vines benefits multiples exposures with a 45 meters elevation plate, a south exposure slope and a northern exposure slope.

Winemaking :

Harvested at the optimum maturity, grapes are directly pressed before the juice goes in tanks by gravity. The juice doesn't receive any sulfites till the end of the fermentation. Fermentation is complete by the wild yeast of the vineyard. As the malolactic fermentation is not suitable for my terroir, sulfites are added only once, right before the aging. That process permit to significantly decrease the amount of sulfites. It is a minimum intervention wine.

Aging :

Aged for 8 months on the winemaking lees, with regular batonnages all along the winter season. The wine is fined before bottling. Bottling is done at the beginning of spring, in mid-April.

Analyses :

Alcohol : 11.70 %

Total SO₂ : 36 mg/l

Free SO₂ : <10 mg/l

Total acidity : 3,48 mg/l

Residual sugar : <0,5 g/l

