



Champagnes & Châteaux
QUALITY SINCE 1989

MUSCADET SUR LIE MONNIÈRES SAINT-FIACRE, 2016 GADAIS PÈRE ET FILS

This Muscadet Monnières-Saint-Fiacre is produced with old vines planted in 1947 and sits at the highest elevation in the vineyard. A complex, full bodied wine with a beautiful minerality and long, grippy finish.

Grape: 100% Melon de Bourgogne from mass selection.

Vineyard & Vinification Note:

Vineyard location: In the commune of Saint-Fiacre sur Maine at an altitude of 53 metres on a hill known as Gras Moutons (“Fat Sheep”).

History and origin of the vine: Louis Gadais sensed the exceptional geological potential of this land for growing of vines in 1947. He quickly acquired a plot and, accompanied by his horse, began a large-scale clearance operation. **Soil:** Amphibolite and Gneiss with two types of mica. **Age of vines:** planted in 1947. **Yield:** 45 hl/ha.

Production area: 1 hectare. **Planting density:** 7,000 vines/hectare. **Growing methods:** Single Guyot pruning. Only organic fertilisers are used. Minimum use of pesticide approach. Full ploughing. 6,000 btles produced.

Vinification: Manual picking. Cold static settling for 12 hours. Slow fermentation: 3 weeks at 18-20°C without added yeast. Aged on the lees in underground vats for 26 months. Bottled without fining or filtration.

Tasting Note: “The wine starts with a nose of citrus fruits, exotic flowers, and hints of orange peels. The palate is complex, full-bodied, and intense, with notes of sea salt, tangerine, and a touch of flowery aromas. The wine is showing a beautiful minerality and a long, grippy finish.” **Christophe Jeandeu, C&C - Ageing potential:** 10 to 15 years

17 Points by Jancis Robinson

Food Pairing: This Muscadet pairs well with a wide range of food. A seafood platter, smoked salmon, mussels, seafood paella, steamed cod with vegetables and a little cream and a fish curry. Also, a great partner to avocado, tapenade and aperitif nibbles.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

