

Le Fief de Breil

Muscadet Sevre et Maine Sur Lie



Type of Wine: 100% Melon de Bourgogne.

Allergens: This wine does not contain any allergens.

Soil: South facing hill-side overlooking the Sèvre Nantaise river. The soil is poor and much eroded, shallow, clayey and siliceous. Marked presence of quartz over orthogneiss rock. Low pH (5.8-5.9)

Climate: Longitudinal strip down a hill side overlooking the Sèvre Nantaise river, enclosed by stones wall and forest, hence a warm micro-climate due to the south facing exposure.

Age: The Fief vines are 40 years old.

Surface area: Eight hectares, vinified by ourselves.

Drink with: Pronounced aroma which associates marine and smoky notes; lively first note followed by fruity flavors; ample and lasts well in the mouth; thoroughbred and wiled character. This Muscadet has the quality of a vintage wine. It can be drunk as an aperitif], to open the appetite or served with grilled lobster, poached oysters, or smoked eel from the Loire, etc. If kept for 18 to 24 months, it goes beautifully with scallops cooked in the pan, or fish steamed in a cake of Guérande salt. These are only a few suggestions, and certainly not an exhaustive list. Unleash your imagination and allow yourself to be guided by your tastebuds.

Picking and vinification: The date of picking is set on the basis of the evolution of acidity and sugar levels, to achieve a degree of balance. In addition, we balance organic acids against each other. This can vary according to the soils, which have different maturity dates. We hand pick, the grapes are sorted at picking to ensure a healthy crop of round grapes of similar ripeness. The grapes are crushed in a pneumatic press (maximum pressure of 200 grams) followed by cold settling at 10°C for 24 hours. Fermentation is in vats in separate batches (depending on the age of the vines on a same soil). Fermentation with natural yeast is thermo regulated and take 3 weeks. The wines are then cooled to prevent malolactic fermenting.

Bottling: The wine is bottled in November after maturing “sur lie”, 14 months after vinification. At the request of certain amateurs, certain batches are drawn by gravity straight from the tank.

Maturation: The Fief du Breil is exclusively matured “sur lie” for 14 months and beaten at regular intervals to ensure that the wine develops a good structure and character by an input of proteic material. The wine is not drawn off, the presence of carbonic gaz generated naturally by alcoholic fermenting gives it a light sparkle and the freshness which are characteristic of Muscadet sure lie.

Cultivation, yeild: The vines are cultivated according to organic and biodynamic methods, which means that we do not use any chemicals and that all the soils are ploughed. Given that it is grown on a slope, this plot the ground is cultivated, the ground covered with straw and the cuttings left lying. The vines are short-cut (7 buds) to limit yields to between 35 and 40 hl/hectare at most. When there is a risk of exceeding these levels, we pick off the grape in exceeding in July. As is the case throughout the vineyard, we don't use any chemical products again dises.

The 2008 yeild was 12 hl/ ha because of the Spring frost.