

AOC Muscadet Sèvre et Maine « Le Rochils »



The “Cru” **Monnières - Saint Fiacre** is in the process of becoming a “Communal” appellation of Muscadet .

The plot named « **Le Rochils** » has been selected among the best gneiss slopes, located between the rivers Sèvre and Maine.

This soil gives low yields. Advanced ripeness is pursued.

Grapes are harvested and sorted manually.

Long fermentation and maturing with stirring enhance the aroma profile.

When tasting, “Monnières - Saint Fiacre” offers generous structure and mineral complexity.

The robe is delicate gold yellow.

The smell of ripe fruits promises great consistency.

The palate is ample, with a rich balance, bringing out a refined and powerful terroir.

75 cl bottle
Case of 6 or 12 bottles

Wine area: Val de Loire
Type of wine: dry white wine
Grape variety: 100 % Melon B.
Winemaking: on lees for at least 30 months
Alc. Vol.: 12 %