

Domaine Martin

Monnières - Saint Fiacre "Le Rochils"

Monnières - Saint Fiacre is a fine wine from Nantes wine area.

The vineyard lies right in the **Muscadet** production area, on the best exposed gneiss hillsides between the rivers *Sèvre* and *Maine*.

Its main features are:

- a fractured & gneiss rock soil, where roots can easily settle
- a hilly soil to ensure the ground drying
- a rocky & not too deep light coloured ground showing the evidence of prime ripeness.
- a specific mineral composition

This 100 % *Melon B.* vineyard is grown traditionally. Production is moderate. Ripeness achieves excellence. Grapes are handpicked.

Wine is then matured on lees for at least 30 months after fermentation stage with regular stirring of the lees.

Monnières - Saint Fiacre offers a great mineral taste with expressive nose dominated by fruitiness and fills the mouth with well-balanced flavour.

Monnières - Saint Fiacre can be served with fine dishes & delicacies.

We recommend 10°C (50°F) with a slight ventilation.

<u>Grape-variety</u> :	100% <i>melon B.</i>
<u>Hand-made harvest</u> :	43 hl/ha
<u>Vines</u> :	67 years
<u>Alcoholic strength</u> :	12 % vol.
<u>Acidity</u> :	4,3 g/l
<u>Residual sugar</u> :	2,1 g/l

