

**LOCATION:**

France > Loire
> Muscadet Sèvre & Maine
> Clos de la Houssaie

VARIETY:

Melon de Bourgogne (Melon B)

WINEMAKER:

Gérard and Laurence Vinet

**SCIENCE**

ABV: 12%
SUGAR RATE: < 1.2 g/L
TOTAL SO₂: < 80 ppm
TOTAL ACIDITY: 4.5 g/L

Clos de la Houssaie

EXPERIENCE

NAME: Clos de la Houssaie is partially surrounded by a stone wall that gives it an ideal microclimate. This clos was used as a reference in 1926 for the appellation "Grand cru de Sèvre & Maine."

CHARACTER: Flavors of dried tropical fruits, citrus, and orchard fruits, evolving with age to express notes of dry, candied fruit. At the core, the minerality is salty and savory, indicative of the terroir and long lees aging. A long and persistent finish offers up many subtle and nuanced flavors.

ENJOY WITH: Excellent with refined seafood dishes, tender cuts of white meats. Enjoy with full flavored cheeses like; goat, camembert, roquefort.

BEST RESULTS: Serve at 48-52° F, let it breathe for a half hour before serving to develop aromatics.

EXPRESSION

FERMENTATION: Whole bunches are conveyed by belt to the pneumatic press. Neutral yeast are chosen to let the terroir express itself (no aromatic yeast). Fermentation and settling with temperature control.

ELEVAGE: Exclusively on fine lees for 24 months. A minimum of 5 years before release to showcase the true minerality of Muscadet.

FINING AND FILTERING: Only filtration with clay just before bottling, vegan.

SULFUR: Addition of sulfur just after fermentation, approx. 30 ppm.

SOURCE

FARMING: Sustainable agriculture certified HVE and Terra Vitis. Utilizing cover crops and sexual confusion (pheromones) for plant health, dry farming.

LAND: 0.7 hectare plot inclosed by a wall (Clos) in the commune of La Haye Fouassière, comprised of metamorphic rock of the Ramée fault. Succession of amphibolite and serpentinite metamorphic rock.

VINE: Re-planted in 1983. Pruning and trellised in Guyot Nantes.

HARVEST AND PRODUCTION: All hand-harvested fruit, 300 cases produced in great vintages.

