



Fief Aux Dames Muscadet Tradition 2018

Fief aux Dames is a family vineyard in Monnières in the heart of the historic Nantes vineyard. The BRAUD family has been running the vineyard over five generations for nearly a century. They mainly produce "Muscadet Sèvre et Maine sur Lie". The estate produces dry white wines from a single grape variety: the Melon de Bourgogne. The Muscadet appellation was certified AOC in 1937. They produce several different vintages that reflect the true character of their different terroirs: selections of specific parcels (Monnières St Fiacre), blended vintages (Tradition), maturing in oak barrels, etc. The estate is Terra Vitis certified, an alternative to ecocert (Bio) certification. 2018 was an incredible vintage in the Loire Valley and Especially in Muscadet. Not a lot of pressure concerning frost or hail and a complete harvest for almost everyone. This Vintage will remain for the producers one of the best of the last decade according to them.

Appellation: Muscadet Sèvre et Maine sur Lie

Grape variety: Melon de Bourgogne

Origin - Terroir: With the common characteristic of being shallow sandy-silt soils, part of the vineyard is cultivated on soils whose mother rock is gneiss producing fruity and floral wines and the other part on gabbros providing more fat and volume in the mouth. This "Tradition" cuvée is the result of the blending of our terroirs.

Vinification: In the tradition of the estate, these grapes from the slopes of the Sèvre were harvested at full maturity and vinified by terroir. Fermentation takes place at low temperature to develop the aromas. After maturing on "Lie" throughout the winter, the blending and bottling made it possible to obtain this cuvée.

Alcohol content: 12° C

Bottle packaging: 75 cl

Tasting notes: Cuvée "Tradition" is a very good quality muscadet with a brilliant light gold colour, a nose of citrus fruits on a mineral background with a lot of freshness. Nervous, clean, fruity, iodine note, good persistence. This wine is best enjoyed between 8° and 10°.

Food Pairing : Muscadet is ideal for aperitifs, seafood and fish.

