



Fief aux Dames



The Fief aux Dames is a family-run vineyard in Monnières in the heart of the historic "Vignoble Nantais". The BRAUD family has run the vineyard for nearly a century through five generations.

They primarily produce "**Muscadet Sèvre et Maine sur Lie**". The estate produces dry white wines from a unique variety of grape: the **Melon de Bourgogne**. The Muscadet appellation was awarded AOC certification in 1937.

They produce several different cuvees that reflect the true character of their different "terroirs": selections from specific plots (Monnières St Fiacre), blended cuvees (Tradition), ageing in oak casks, etc.

Our Philosophy

The estate is "Terras Vitis" Certified (<http://www.terravitis.com/en/>).

"Terra Vitis, is the stamp of French vinegrower-winemakers who respect nature and Man and who craft wines to please the taste buds."

A wine that is signed Terra Vitis is the assurance of shared moments of well-being set around wine. By choosing a Terra Vitis wine, the consumer is committed to safeguarding the environment and vinegrowing countryside alongside our vinegrower-winemakers and will enjoy a healthy, quality wine that has been crafted using natural methods that respect Man and the land.

Fief Aux Dames Muscadet Tradition 2012

The potential for quality within the 2012 vintage for Muscadet is fine, and early tastes bear this out. They have fruit richness, concentration and substance, part of which must be down to the low yields, the silver lining to all the wet and cold weather during flowering, but also it would have all come to nothing if it hadn't been for the eventual arrival of summer during August and September. The wines to suit every type of drinker, fun and accessible wines for drinking now, and more cerebral wines that will require time in the cellar to reveal their true potential.

Wine Making

- Blend of grapes coming from Gneiss soil giving fruits and floral aromas and grapes coming from Gabbros giving fat and volume to the wine.
- Separate fermentation and blended before bottling.
- Concrete vat underground – gravity system – Indigenous yeast
- Cold fermentation at 17 – 18°C
- Ageing in the lies during winter and bottle late spring 2013

Tasting Notes

Clear and bright yellow color. Very Fresh, it shows a lot of minerality with some citrus aromas. Iodinated notes.

Aging potential – To drink now and can be aged up to 10 or 12 years.

Wine and food pairing

Aperitif, light salad and light lunch, Oysters, seafood, fish...

