



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 Monnières St Fiacre

In order to show the tipicity of some plots, some wineries are doing some specific cuvee.

It has been recognize by the INAO early 2010. The aim is to avoid to blend some identified terroirs with others and to show and express their own characteristic. We took the model of what did the Beaujolais in the past regarding their 10 crus. There is 7 crus that has been selected including the following : Goulaine, Clisson, Le Palet and off course the Monnieres St Fiacre.

This "Cru" have to respect some specific rules such as lower yield, longer ageing, beter maturity to authorize the harvest,

Wine Making

- Grapes coming from Monnières : Sandy soil on Gneiss
- Concrete vat underground – gravity system – Indigenous yeast
- Cold fermentation at 17 – 18°C
- Ageing in the lies during 30 months with regular Batonnage

Tasting Notes

Powerfull, big body with complex white fruits aromas are some caractéristique of that cru.

Aging potential – Even if you can drink it young, that wine has a long ageing potential.

Wine and food pairing

Lobster, fish and white meat with or without sauce, cheese even strong. Better to decant.

