



Authenticity and Quality...

Muscadet Sèvre et Maine sur Lie

Domaine de la Garnière



The wine making process for Muscadet “sur Lie” dates from the last century. Winemakers kept back the best barrel until spring to celebrate family events like weddings. The wine in this “wedding barrel” spent the winter on its lees and gradually increased in character and richness.

This method gives these wines their unique freshness and slight sparkle.

WINE AND FOOD

Serve between 9°-11°C with
Seafood - Oysters - Shellfish -
Crustaceans - Aperitif

THE DOMAIN

The “Domaine de la Garnière” is a three generations family domain. Since 1945, vines have been cultivated with passion, assuring quality of production. The vineyard is composed of 28 hectares of vines, half planted of Melon de Bourgogne grape variety producing Muscadet Sèvre et Maine. The domain produces 130,000 bottles/year.

THE VINEYARD

Soil: Silica and clay
Sub-soil: Schist and mica-schist
Grape variety: Melon de Bourgogne
Age of the vines: 25 years old
Area: 4.5 ha
Yield: 52 hl/ha
Production: 30,000 bottles/year

HARVEST

Mechanical at maturity for a better richness

WINE MAKING PROCESS

- Pneumatic pressing
- Settling of the must
- Slow fermentation at 17-19°C
- **Maturing on lees** during 8 months in underground vats
- Clarification without racking
- Three stirrings in December
- Bottling after a filtration in May

TASTING NOTES

This dry white wine comes from a selection of the best parcels of vines of the domain. It is appreciated for its elegance, its roundness, its freshness and its rich bouquet characterized by citrus (lemon) and mineral aromas.

EVOLUTION

To be consumed within 4 years

REWARDS

2004 vintage: Gold medal in Paris,
Bronze medal in Macon
2003 vintage: Gold medal in Macon,
Bronze medal at the "Vignerons
Independants" competition

Article in the NY Times - April 2006