



Julien Braud started his winemaking career at Domaine du Fief aux Dames, his parents' estate. In 2012, he took over 3 hectares from the family's estate to found Domaine Julien Braud. Located in the village of Monnières, in the Sèvre et Maine appellation, the vineyard now stretches over 13 hectares. Julien Braud works organically and has also incorporated biodynamic approaches. He uses horses in his vineyards to minimize soil compaction

After a series of solar vintages, 2021 reconnected with a cooler weather, perfectly suited to the Loire Valley vineyard. High fluctuation in temperature slowed down the grape ripening. Grape berries could keep acidity while sugar built up slowly

DOMAINE JULIEN BRAUD

LES VIGNES DU BOURG 2021



APPELLATION: Muscadet Sèvre & Maine sur Lie

GRAPE VARIETY: 100% Melon de Bourgogne

VITICULTURE: Certified organic

ABV: 12%

SOIL: As its name suggests, this cuvée comes from vines in the heart (bourg in French) of the village Monnières. The vines grow on shallow, sand-silt soil formed from the alteration of gneiss rock and amphibolite

AGE OF THE VINES: 35 on average

YIELD: 45-50 hL/ha

HARVEST: 100% manual

VINIFICATION: The grapes are picked by hand in crates of about 10-15 kg. The harvest is gently pressed. After a slight settling, the juice is vinified in the respect of the terroir and the vintage. Fermentation starts spontaneously without exogenous yeasts or enzymes. It takes place slowly at a temperature between 18 and 20°C for about a month. Some stirring is done before winter. Since 2018, there is no malolactic on this cuvée. Harvested at the right pH, the wine can avoid this second fermentation, in order to keep more acidity and freshness

AGEING: Aged 6 months on lees in glass-lined, underground cement vats

TOTAL SO2: 45 to 55 mg/L

TASTING NOTES: A rich, flavourful and generously styled wine with notes of citrus and fresh fruit. Offers a nice saline character and firm mineral backbone.