



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.

Loire Valley vintage 2020 report: A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes. Decisions made by winegrowers have been significant on the profile of their wine.

Fief aux Dames Muscadet Tradition 2020

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 6 months on lees in glass-lined, underground cement vats. the blending and bottling made it possible to obtain this cuvée

Alcohol content: 12° C

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.

