



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", a dry white wine 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 Saint Fiacre), blended vintages (Tradition), maturing in oak barrels, etc. The domain is currently transitioning toward organic farming

2021: a challenging year weather-wise, and yields vary from east to west. Harvesting started in mid-September, and glorious end-of-season weather gave an unexpected boost to wine quality. 2021's wines are very fresh and aromatic, exactly what we expect from a Loire Valley wine. The Muscadet (Melon de Bourgogne): excellent potential, with good texture, fruity flavours and plenty of freshness. Source: vinvaldeloire.fr

DOMAINE DU FIEF AUX DAMES

MUSCADET TRADITION 2021

APPELLATION: Muscadet Sèvre & Maine sur Lie

GRAPE VARIETY: 100% Melon de Bourgogne

VITICULTURE: Certified Terra Vitis, in conversion to organic farming

ABV: 12%

SOIL: A blend of two terroirs : aith 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

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

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

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

