

DOMAINE DE LA FESSARDIERE MUSCADET SEVRE ET MAINE



100% Melon de Bourgogne. Fresh aromas of citrus, yeast and sea spray. Soft lemon and lime flavors with apricot, incredible salinity and minerals. Bright acidity. A fuller-bodied Muscadet, the perfect match for shellfish or oysters. *"As the only Muscadet producer to age his wines in large 'foudres', Jerome produces a white wine with an unusual seductive richness, but also retains the salinity and brightness that are the hallmarks of great Muscadet."*—Josh Adler, Paris Wine Company. Organic.

From 30-year-old vines planted in stony, siliceous-clay soil. The vineyard covers 62 acres. The grapes are harvested by hand. Spontaneous fermentation with native yeasts. Half of the wine is aged in underground resin epoxy tanks and undergoes malolactic fermentation, while the other half is aged in ancient Alsatian *foudres* with no malolactic fermentation. Unfined/filtered.

The Domaine de la Fessardiere was founded in 1978, when Michel Sauvion left his family's domaine and set up his own estate following the vision he had to make unusual Muscadet aged in large oak *foudres*. He took over a parcel of old vines around the Chateau de Fessardiere, which were already classified as a *terroir d'exception*. In 1980, the domaine ordered a number of reconditioned Alsatian foudres from the only foudrier in France, and these are the same foudres still in use today. Today, it is run by Jerome Dumanois & Emeline Bergeron. They studied agriculture at university & worked in the field for over 10 years. In 2014, upon visiting with Michel Sauvion, Jerome & Emeline discovered their passion for viticulture with a respect for nature. In the autumn of 2015, they fully took control of the domaine. Their processes today respect techniques learned under Sauvion's tutelage, (such as organic farming) combined with their own innovations that result in wines that are precise & elevate the quality associated with the appellation of Muscadet Sevre-et-Maine.

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Tasting Note:

DOMAINE DE LA FESSARDIERE MUSCADET SEVRE ET MAINE

100% Melon de Bourgogne. Fresh aromas of citrus, yeast & sea spray; soft flavors of lemon & lime with apricot, incredible salinity & minerals; fuller bodied & rich with bright acidity. Organic.

Shelf Talker:

FESSARDIERE MUSCADET SEVRE ET MAINE

100% Melon de Bourgogne. Fresh aromas of citrus, yeast & sea spray. Soft lemon & lime flavors with apricot, incredible salinity & minerals. Bright acidity. A fuller-bodied Muscadet. The only Muscadet producer to age his wines in large *foudres*, they have a seductive richness along with salinity & brightness. The perfect match for shellfish or oysters! Organic.



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