



Domaine de la Combe

2 bis rue de la Combe

La Pétière

Saint Fiacre sur Maine

pierrehenri@domaine-combe.com

Vendange Nocturne

Melon Blanc

Terroir :

In the western Loire valley, in the Village of Saint-Fiacre sur Maine, at the confluence of the rivers of Sèvre et Maine. Precisely on the terroir of "La Cantrie". The plot has a northern exposure with a type of soil as Schiste.

Winemaking :

Harvested during the night of September 8th, ensuring that they remained cool for 12 hours maceration on the skins. Once pressed, fermentation was carried out using only the natural vineyard yeasts. As the terroir benefits a northern exposure, the ripening is longer and the level of alcohol is only 11% natural.

Aging :

No aging for that wine. Bottled on early December, to preserve the primary fruit flavours.

Analyses :

Alcohol : 11,17 %

Total SO₂: 48 mg/l

Free SO₂ : <10 mg/l

Total acidity : 3,95 mg/l

Ph : 3,5

