



Domaine de la Combe

2 bis rue de la Combe
La Pétière

Saint Fiacre sur Maine

pierrehenri@domaine-combe.com

Vigne de l'Astrée 'Monopole'

Monnières-Saint-Fiacre

Terroir :

In the village of Saint-Fiacre sur maine, in the cradle of the Muscadet area between the 2 rivers of « Sèvre » and « Maine », at the lieux dit « La Pétière ».

The plots where this wine is produced is called « Vigne de l'astrée », a plot of 1 hectare, which is the meeting point of 2 kind of soil. The Gneiss à 2 micas represent 70% of of it's terroir, also the plot has 30% of mica shiste.

The cru Monnières-Saint-Fiacre can be compare to a village appellation of Beaujolais or burgundy. It's a new appellation with restrictive rules, such as lower yield allowed compare to a regular Muscadet, also the plot as to be selected in accordance of depth of hearth, exposure, sensistivity with frost, porcentage of slope, etc... It represent the best terroir of the Muscadet area.

Winemaking :

Harvested at the best maturity, by hand, with a very small yield of 23hl/ha. The yeald allowed for the production of this appellation is 45hl/ha (same as a grand cru from burgundy). After picking, the grappes are directly pressed and the juice fall by gravity in our subterrean tanks. No sulfites will be added under the press to make sure the wild yeast are not killed. Those ambient yeast of the terroir will process the fermentation in used and large oak barrel (600 liters) during 3 weeks. A hint of sulfite will be added at the end of the winemaking process to avoid any malo lactique fermentation happen.

Aging :

I choose to age my "Vigne de l'Astrée" for 26 months on its winemaking lies. The minimum required by the appellation is 24 months. No interventions till the bottling, however a close follow up is required with regular tasting to make sure the quality last.

Analyses :

Alcohol : 12.24%
Total SO2 : 57 mg/l
Free SO2 : <10 mg/l
Residual Sugar : <0,5g/l
Total Acidity : 3.88mg/l
Ph : 3,44

