



## Domaine de la Combe

2 bis rue de la Combe

La Pétière

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## ZESTE

Melon Blanc

### Terroir :

In the village of Saint-Fiacre sur maine, in the cradle of Muscadet area, between the 2 rivers of « Sèvre » et « Maine », at the lieux dit La Pétière. This comes from the plots called « le Moque chien » (a funny name translated as the moquing dog) is composed by a soil of Gneiss à 2 micas.

### Winemaking :

Harvested on a slight over ripeness, the whole clusters are placed in an open barrel to do a carbonic maceration of 2 weeks. When this maceration ends, the grapes are pressed and blended with the initial juice. This blend will go back in the same barrels used for the macerations. The alcoholic fermentation will ends then the malo starts on it's own. The wine doesn't receive any add, no sulfites during the entire process.

### Aging :

The aging is done in used oak barrels. The goal is to have an exchange with oxygene but not to have an add of oak taste. The wine will age for 8 months on it's winemaking lies without raking and without any battonages.

Limited production of only 3 200 bottles

### Analyses :

Alcohol : 11,62%

Total SO2 (not added): <15 mg/l

Free SO2 : 0 mg/l

Total acidity : 2,9 mg/l

Ph : 3,76

