

# DOMAINE DE LA FESSARDIERE «LA MER QU'ON VOIT DANSER» MUSCADET

## WINEMAKER

Jérôme Dumanois

## WINE REGION

Loire Valley



## STORY

Domaine de la Fessardière produces organic wine since 1997. Michel Sauvion, the former winemaker, made this choice in order to increase the quality of its Muscadet Sèvre-et-Maine wine and work closer to nature.

In 2014, Jérôme & Emeline met Michel Sauvion, were eager to transfer all his knowledge to this young new team. They decided to value different parts and typicity of the land and the winery through a new range of Muscadet Sèvre-et-Maine wines.

## VINEYARD

Growing organic vines since 1997, they banned chemicals from the land and use more innovative and natural methods. It also means ploughing the soil according to traditional methods, fertilise with compost and carefully observe vines to prevent pest diseases (e.g. using bug traps), and use natural treatments when necessary copper, plants, clay...). Today all the wines from Domaine de la Fessardière are certified "organic wine" by Ecocert..

## VINIFICATION

Alcoholic fermentation, non-filtered juice. Aging 12 months on fine lees, in underground tank and in old oak barrel called Foudre.

## TASTING NOTES

Fully structured and ample wine, with strong flavors and aromas of citrus and salinity.

## FOOD PAIRING

Serve cool with sea bass and butter sauce or terroir cheese.

## QUICK FACTS

### VARIETY

100% Melon de Bourgogne

### AGING

Oak

### FARMING

Certified Organic

