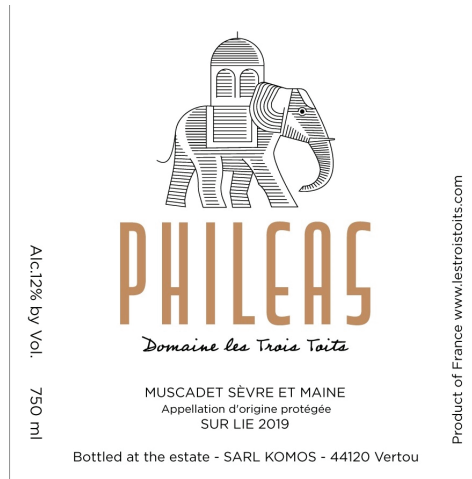


Domaine des Trois Toits



Muscadet de Sèvre et Maine Phileas



At a Glance:

- **Appellation:** AOC Muscadet Sèvre et Maine
- **Encépagement:** Melon de Bourgogne (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 7-ha, gently sloped Clos de la Louée (originally owned by previous RWM grower Lucien Pauvert), near the village of Vertou just south of Nantes
- **Soil Types and Compositions:** Schist (Gneiss and Orthogneiss)
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Gobelet, vines are 50 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually early September

In The Cellar:

- **Fermentation:** Spontaneous, in subterranean concrete vats
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 6-9 months in subterranean concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied after alcoholic fermentation, with c. 40 mg/l total sulfur

In The Glass:

"Phileas" takes its name from Phileas Fogg, a character in Jules Verne's *Around the World in Eighty Days*. More brooding, somber, and powerful than the estate's basic Musacete, the Phileas cuvée's profundity and complexity does not come from a lengthened élevage or the presence of new oak. It gains its gravitas instead from the 50-year old Melon vines planted in this special site. While its equilibrium and balance mean that the wine is delicious in its youth, it will also benefit from a few years of bottle age