

Domaine des Trois Toits



Muscadet de Sèvre et Maine Tiré sur Lie



At a Glance:

- **Appellation:** AOC Muscadet Sèvre et Maine
- **Encépagement:** Melon de Bourgogne (100%)
- **Average Annual Production:** 120,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Clos de la Nicolière (15 ha), Clos de la Louée (7 ha), and Clos du Bézier (5 ha) parcels, all on gentle slopes 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 20-50 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:

This is a fresh, mineral-driven wine that occasionally carries an almost imperceptible effervescence. Bottling normally occurs during the period of March through May of the year following harvest.