

# Domaine des Trois Toits



After 16 years of partnership with Hubert Rousseau, RWM's relationship with the Domaine des Trois Toits, long recognized throughout the Vertou region for its uncompromising attention to detail and quiet excellence, has entered a new chapter. Now enjoying a well-earned retirement after 25 years at the helm of the estate, Hubert has passed the baton to Vincent Barbier and Cécile Perraud, who purchased the domaine in 2019. Hubert provided us for years with classic, mineral-driven Muscadet that we embraced with enthusiasm, but Vincent and Cécile are poised to strive even higher in their work: the domaine is now in organic conversion; harvests are manual rather than mechanical; and wines ferment with indigenous yeasts.

The three parcels at the domaine (Clos de la Nicolière, Clos de la Louée, and Clos du Bézier), have always produced evocative wines that clearly express their Gneiss and Orthogneiss soils, and with improved viticultural practices and cellar techniques we are sure that Domaine des Trois Toits will produce some of the most compelling wines in the Pays Nantais.

## Viticulture:

- **Farming:** In organic conversion
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Schist (Gneiss and Orthogneiss)
- **Vines:** Trained in Guyot and planted at 5,000 vines/ha, vines are 20-50 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Manual, usually early September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment with indigenous yeasts in subterranean stainless-steel tanks.
- **Extraction:** Wines see occasional bâtonnage during élevage
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Blocked by wines' naturally high acidities

## Aging:

- **Élevage:** Wines are raised for 6-9 months in subterranean concrete vats.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and filtered with diatomaceous earth.
- **Sulfur:** Applied after alcoholic fermentation, with c. 40 mg/l total sulfur