

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

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

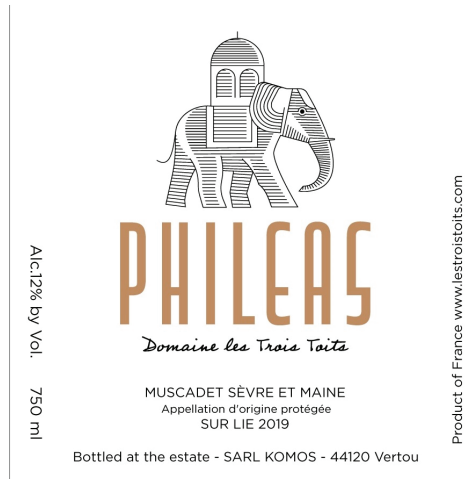
In The Glass:

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.

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