

Domaine de la Combe
Sevre et Maine

Winery: Domaine de la Combe
Vigneron: Pierre-Henri Gadais
Appellation: Muscadet Sèvre et Maine Sur Lie
Location: Saint-Fiacre (villlage), la Petiere (lieux dit)

History of Domaine:
Pierre-Henri of Domaine de la Combe is a 5th generation winemaker, looking to be a part of the Loire Valley's revolution. After touring vineyards all over France, Switzerland, and Australia, he decided to return home and live out his dream of developing terroir-driven wines with care. His 15 hectare property is about an hour from the Atlantic ocean, and dates back to the 1950s. The entire property is farmed organically and tended by hand. He makes his wines with as little intervention, and only using ambient yeast. No sulfur is used, the wines are unfiltered and unfined.

Cuvée: Sèvre et Maine

Grape Variety:
Muscadet (blend of most of the plots of the domaine)

Soil:
Primary geology is a "combe" (chalky hillside); subsoil is schist, Orthogneiss, and Gneiss

Exposure:
Southern exposure slope and north exposure slope

Vinification:
Harvested at the optimum maturity, grapes are directly pressed before the juice goes in tanks by gravity. The juice doesn't receive any sulfites till the end of the fermentation. Fermentation is complete by the wild yeast of the vineyard. As the malolactic fermentation is not suitable for PH's terroir, sulfites are added only once, right before the aging. That process permits a significant decrease in the amount of sulfites. It is a minimum intervention wine. Aged for 8 months on the winemaking lees, with regular batonnages all along the winter season. The wine is fined before bottling. Bottling is done at the beginning of spring, in mid-April.

Alcohol : Less than 12% (varies by vintage)
Total SO2 : 36 mg/l
Free SO2 : <10 mg/l
Total acidity : 3,48 mg/l
Residual sugar : <0,5 g/l