jeffrey alperti SELECTIONS



Domaine de la Combe
Vendange Nocturne

Winery: Domaine de La Combe
Vigneron: Pierre-Henri Gadais
Appellation: Vin de France
Location: Saint-Fiacre sur Maine (village, confluence of rivers of Sèvre et Maine)

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: Vendange Nocturne

Grape Variety: Muscadet

Soil: Schiste

Exposure: Northern exposure

Vinification:
Harvested during the night in September, ensuring that they remained cool for 12 hours maceration on the skins. Once pressed, fermentation was carried out using only the natural vineyard yeasts. As the terroir benefits from a northern exposure, the ripening is longer and the level of alcohol is only 11% natural. No aging for this cuvee, bottled in early December to preserve the primary fruit flavors.

Alcohol : Less than 12% (varies by vintage)
Total SO2 :4 8 mg/l
Free SO2 : <10 mg/l
Total acidity : 3,95 mg/l
Ph: 3,5