



Domaine de la Combe  
*Vigne de l'Astree*

Winery: Domaine de la Combe

Vignerons: Pierre-Henri Gadais

Appellation: Monnières-Saint-Fiacre

Location: Saint-Fiacre (village), 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:

Vigne de L'Astree

Grape Variety:

Blanc Melon de Bourgogne

Soil:

70% Gneiss, 30% Schist

Exposure:

Southern exposure

Vinification:

Harvested at the best maturity, by hand, with a very small yield of 23hl/ha. The yield allowed for the production of this appellation is 45hl/ha (same as a grand cru from burgundy). After picking, the grapes are directly pressed and the juice fall by gravity in subterranean tanks. No sulfites are added under the press. Primary fermentation is in an old oak barrel (600 liters) for 3 weeks. Small dose of sulfur is added at the end of the winemaking process to avoid any MLF from happening. This cuvee is aged on its lees for 26 months (two months longer than appellation requirements).