

Domaine de la Combe
Reserve Personelle



Winery: Domaine de La Combe

Vigneron: Pierre-Henri Gadais

Appellation: Sevre et Maine

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:

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Grape Variety: Melon Blanc

Soil: Gneiss

Exposure: Southern exposure

Vinification:

Grapes are hand harvested at the optimum maturity. They are direct pressed. Fermentation using native yeasts only. The wine is aged on lees for 14 months and then is aged for another year before being released.