



LOCATION:
France > Loire > Muscadet Sèvre & Maine Sur Lie > Château Thébaud

VARIETY:
Melon de Bourgogne (Melon B)

WINEMAKER:
Gérard and Laurence Vinet



SCIENCE

ABV: 12%
SUGAR RATE: < 1.2 g/l
TOTAL SO₂: < 70 ppm
TOTAL ACIDITY: 4.6 g/l

Domaine Saint Martin

EXPERIENCE

NAME: Within the Vinet estate are separate Domaines. Domaine Saint Martin has existed since 1830, in the commune of Château Thébaud and bottled separately from the other wines in La Haye Fouassière.

CHARACTER: Aromatics of peach, melon, and citrus balance with a pleasant herbal note of verbena, finishing with a dash of salinity. With a little more body than the Quilla the elegance is expressed in the finish with fruit and sapidity.

ENJOY WITH: Ideal as an aperitif or first courses of lighter seafood dishes, especially shellfish, vegetables, and white meats.

BEST RESULTS: Serve at 48-52° F, expressing more character with time in the glass.

EXPRESSION

FERMENTATION: Whole bunches are conveyed by belt to the pneumatic press. Neutral yeast are chosen to let the terroir express itself (no aromatic yeast). Fermentation and settling with temperature control.

ELEVAGE: Between 7-10 months of maturing exclusively on fine lees, stirring of the lees (batonnage) when necessary, bottled directly off the lees with no racking.

FINING AND FILTERING: Only filtration with clay just before bottling, vegan.

SULFUR: Addition of sulfur just after fermentation, approx. 25 ppm.

SOURCE

FARMING: Sustainable agriculture certified HVE and Terra Vitis. Utilizing cover crops and sexual confusion (pheromones) for plant health, dry farming.

LAND: 9 hectares in Château Thébaud on ancient soils of the Armorican Massif composed of Mica-schists and Gneiss. Proximity to the Atlantic with a maritime climate moderates temperature.

VINE: Average vine age is 25 years. Pruning and trellised in Guyot Nantes.

HARVEST AND PRODUCTION: Combination of hand harvesting and machine, 4,000 cases produced.

