



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Gunther-Chereau, Château du Coing de Saint Fiacre, AOC Muscadet Sèvre et Maine, Blanc

AOC Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

Family vineyard covering 3 different estates, managed by mother and daughter Veronique and Aurore. Veronique joined the estate in 1989, after she took over her father. Aurore joined her in 2011 and converted some of the vineyards to certified organic winegrowing methods. The 3 vineyards, all in the Muscadet and surrounding appellations, have each a different story and different terroirs.

PRESENTATION

Château du Coing in Saint Fiacre sur Maine, owes its name to its location at the 'corner' of the Sèvre and Maine rivers.

Sloping down to the rivers, our plots of vines have a south-facing orientation, some of which with a gradient as steep as 12%. This typical Loire Valley château was built during the reign of Louis XIII, re-built in the 18th century, and then altered again in the 19th century under Charles X. The château has a long history and the first written record – dating from 1536 – already refers to it as a wine estate.

TERROIR

A unique terroir, as the vines are planted at the confluence of two rivers, the Sèvre and the Maine, on a south-facing slope.

Metamorphic bedrock: two-mica and garnet gneiss, covered with shallow soil. Micaschist and amphibolite can also be found.

WINEMAKING

Yield of 40 hL/ha.

Kept on lees for 14 months, in underground glass-tiled vats, which are traditional to the Nantais wine region. No stirring of lees.

VARIETAL

Melon de Bourgogne 100%

AGEING POTENTIAL

3 to 5 years

TASTING

The terroir brings finesse and elegance to this wine. White fruits and grapefruit on the nose. Gunflint aromas. Powerful, mineral-driven palate. Very long finish. Body and roundness, with nice balance.

FOOD PAIRINGS

Shellfish, noble sea and river fish, selected cheeses or hors d'oeuvres.

