



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Gunther-Chereau, Monnieres Saint-Fiacre L'Ancestrale, 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

The plot dedicated to this appellation is on a fully south-facing slope with a 15% gradient. It is one of our best oriented plots. The soil has a 30cm deep layer of sandy loam. The subsoil is composed of the metamorphic rock two-mica gneiss.

### WINEMAKING

Yield of 40 hL/ha.

A novel winemaking technique is used. The classic lees-aged Muscadet remains in the vat in contact with the lees for seven to 14 months and is then bottled. A minimum of 17 months' lees ageing is required. For the 2015 vintage, L'Ancestrale was kept on its lees from September 2015 to March 2019 (42 months).

Every bottle is numbered.

### VARIETAL

Melon de Bourgogne 100%

### AGEING POTENTIAL

10 to 15 years

### TASTING

Gold coloured wine. Fruity and extremely complex nose. Full and structured mouthfeel. The minerality of the terroir shows through, but is extremely well-balanced. Buttery finish. This is a perfectly balanced fine wine that is worthy of cellaring.

### FOOD PAIRINGS

Rather than the typical shellfish, this wine is the ideal partner for the finest sea or river fish. It will also pair very well with white meats and selected cheeses.



### Bruno Lafon Selection

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