



MONNIÈRES SAINT-FIACRE, L'ANCESTRALE 2015

Muscadet Sèvre et Maine



GRAPE VARIETY: Melon de Bourgogne.

YIELD : 40HL/HA.

TERROIR :



The parcel dedicated to this appellation is 15% sloping facing south. This is one of our best-exposed parcels. The soil is composed of a silty-sandy texture over the first 30 centimeters. The subsoil is composed of metamorphic rocks: gneiss with 2 micas.

WINEMAKING:



The vinification is innovative. Indeed, during a classic vinification, the wine remains in vats in contact with the lees during 7 to 14 months, then it is bottled. The Château du Coing Ancestrale must stay on its lees for at least 17 months. But in the specific case of the 2015 Ancestrale, the wine remains on its lees from September 2015 to March 2019, ie 42 months. So it is giving all the complexity to the wine.



TASTING :

Golden color. The nose is fruity, very complex. The palate is full and structured. The minerality of the terroir is present but is very balanced. The end of the mouth is buttered. It is a great wine, perfectly balanced. Its aging potential is around fifteen years.



WINE PAIRING :

This wine is no longer the companion of seafood and shellfish, but preferably marries a cuisine of great gastronomy of sea or river fish but also with white meats and some cheeses.

To taste fresh around 12 ° C.

AGEING :

15 years



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