



## Château du Coing de St. Fiacre, Muscadet Sèvre-et-Maine sur Lie 2015

### PRODUCER

Château du Coing is located in the village of Saint Fiacre, in the Sèvre et Maine district of Muscadet. The owner and winemaker is Véronique Günther-Chéreau, whose family has been making wine at Saint Fiacre since 1421. Véronique has over 65 hectares of vines which lie at the meeting point of the Sèvre and Maine rivers. Unusually for négoce-dominated Muscadet, Château du Coing is family run and uses solely estate grown fruit. The style is 'sur lie', with at least six months' ageing on the yeast lees to ensure more body and complexity than the average Muscadet on the market.

### VINEYARDS

Sèvre et Maine is acknowledged to be the best district in which to grow Muscadet, or Melon de Bourgogne as the variety is also known. The vineyard of Château du Coing is located in the village of Saint Fiacre sur Maine, just at the confluence of the rivers Sèvre and Maine. The soil is composed of schists and the vineyards are south-facing with slopes of 14%. Agriculture is sustainable. and the vines are on average 65 years old.

### VINTAGE

Vineyard conditions in June and July were superb, leading to excellent fruit set, both in terms of quality and quantity. The continued beautiful weather in August was a sign of an exceptional vintage, despite a slight lack of water. The weather was mainly dry and sunny throughout the harvest, which began on 9th September and ended on 18th September. The harvested grapes were healthy and ripe.

### VINIFICATION

Only stainless steel was used to ferment and age this wine. However, it qualifies as Muscadet 'Sur Lie' due to the six months' ageing on its fine lees after the fermentation. This adds body, richness and longevity to the pure, citrus fruit; a serious wine with firm structure and good depth results.

### TASTING NOTES

This wine is appreciated for its young, vivid, dry and fruity side that makes it the perfect companion to seafood. A delicate, pale lemon colour with light floral aromas of jasmine, pear and lightly toasted bread. The palate is juicy with pure, citrus fruit character and a long, fine-textured finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Muscadet, Loire
<b>Grape Varieties</b>	100% Melon de Bourgogne
<b>Winemaker</b>	Véronique Günther-Chéreau
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Natural Cork
<b>ABV</b>	12%
<b>Residual Sugar</b>	2.7g/L
<b>Acidity</b>	7g/L
<b>Wine pH</b>	3.39
<b>Bottle Sizes</b>	75cl