



# DOMAINE DE LA FRUITIÈRE

## Muscadet Gneiss de Bel Abord

Granite rock was used for centuries to build the massive fortresses that dot the landscape of Muscadet. Its density and structure were rarely breached by arrow, cannonball, or the good 'ole medieval siege. Because of its density and the fact that it is everywhere in Muscadet, its unclear why anyone would think that this was the place to plant hectares and hectares of vines. That's what riverbeds are for, right?

Well, the Romans might have gotten a few things wrong in France (see the 1st century BC through the 5th century AD for reference) but they did get something right: they planted a ton of grapevines on this lunar rock of a landscape. Today, this area is called Muscadet and is home to over 8,000 hectares of vines of Melon de Bourgogne.

Domaine de la Fruitière farms over 40 hectares of this and produces both Muscadet Sèvre et Maine as well as Vin de Pays from grapes such as Chardonnay and Sauvignon Blanc. It can be argued that Muscadet, in France's Loire Valley, contains the most diverse array of geological soil types and terroirs than any other appellation in France. Perhaps the most famous of these soils is the kitchen-counter-gorgeous granite of Clisson. The village of Clisson produces classic Muscadet Sèvre et Maine as well as Cru Clisson that is aged for over 20 months sur lie, showing the two extremes of the Melon de Bourgogne grape. Because Melon de Bourgogne generally takes a back seat to any minerality that wants to seep into the vines and into the grapes, it is seen as the ideal vehicle for mineral-expressive wines in France.

Following a trend among the top producers of Muscadet the guys at Fruitière are not only making two outstanding cru Muscadets from Clisson and Château Thébaud, but they also make a single terroir (and single plot) Muscadet from sandy, weathered gneiss. This site faces east and is on a gentle slope bordering the river Maine. This terroir expresses itself with a delicate floral aromas and a coiled, salty minerality.

### ORIGIN

*France*

### APPELLATION

*Muscadet Sèvre et Maine sur lie*

### SOIL

*Sand, gneiss*

### AGE OF VINES

*45*

### ELEVATION

*40 meters*

### VARIETIES

*Melon de Bourgogne*

### FARMING

*Conversion to organic (ECOCERT)*

### FERMENTATION

*Hand harvested, fermented in tank*

### AGING

*5 months on lees in tank*



JON-DAVID HEADRICK  
SELECTIONS