



DOMAINE DE LA FRUITIÈRE

Muscadet Cru Clisson

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.

Some of the greatest values in French wine, as well as the “newest,” are the cru communaux of Muscadet. Chief among these is Clisson which comes from vineyards along the southern edge of the Muscadet region. Sourced from profoundly granitic soils that are some of the oldest in France, these wines have a lash of savory acidity and a remarkable longevity. In fact so pronounced is Clisson’s ability to age that by law it must spend 24 months sur lie before bottling. Vincent Lieubeau makes a compelling Clisson from vineyard that are being converted to organic farming. These vines are nearing 50 years old and their roots dig deep into the granite bedrock making for wines that are rich without being fat but piercingly mineral above all else.

ORIGIN

France

APPELLATION

Muscadet Sèvre et Maine Cru Clisson

SOIL

Granite

AGE OF VINES

50

ELEVATION

40 meters

VARIETIES

Melon de Bourgogne

FARMING

Conversion to organic (ECOCERT)

FERMENTATION

Hand harvested, basket press, natural yeast fermentation in tank

AGING

24 months in tank on lees

ACCOLADES

93 – 2012 Clisson – Wine Advocate



JON-DAVID HEADRICK
SELECTIONS