

Domaine de la Foliette

"L'Origine" Muscadet

Aromas of white flowers, green apple and citrus fruits and mineral notes. Smooth yet crisp taste on the palate with all elements in harmony.

100% Melon de Bourgogne

Certified Sustainable - Terra Vitis

90 Pts Wine Enthusiast

Appellation	Muscadet Sèvre et Maine DOC
Vineyard	Four acres of vines planted with 6.5' width between the rows in order to facilitate the tillage and limit the impact on the environment. Soils made up of schists, mica schists, amphibolite and orthogneiss.
Vinification	This wine is a blend of three kind of soils, the plots being harvested at different stages of ripeness. Very gentle pneumatic pressing. Light racking of the must after one night decanting. Vinification in stainless steel tanks. Monitoring and regulating of temperatures. A minimum of 6 months of maturing on its fine lees. Blending takes place in the spring when bottling after several tasting sessions directly from the tanks.
Pairing	To be enjoyed on its own as an aperitif, with seafood and fish. Classically paired with oysters!
Serving	Serve between 44-50°F.

Denis Brosseau and Eric Vincent, both from wine-growing families, bring their expertise and knowledge of previous generations together to consistently produce Muscadet of the highest quality. Diversity of soils, rigorous selection, low yields, and sustainable practices assure wines of great distinction and character that display the best expression of their terroir. The respect of traditional savoir-faire and of the wine-growing heritage in order to protect them and pass them on to future generations.