

Domaine de la Foliette

Cru Goulaine

Mature and earthy aromatics of shitake mushroom, wet chalk, and snapped branches waft out of the glass. The palate is rich and concentrated with mulled apple, fresh pear, and honeyed quince. The finish is long and flinty, ending on a clean lemon peel finish.

100% Melon de Bourgogne

Certified Sustainable - Terra Vitis

93 Pts Loire Valley Buyers Selection

Appellation	AOC Cru Goulaine
Vineyard	Situated in the heart of the Sèvre et Maine territory, the Appellation Communale Goulaine is perfectly situated on slopes of mica schist above the Goulaine marsh. Hand harvested and sustainably grown with strict and exclusive plot selection in la Haute-Goulaine.
Vinification	Hand-harvested. Very gentle pneumatic pressing. Light racking of the must after one night of decanting. Vinification in stainless steel tank. Monitoring and regulating of temperatures (15-18°). Limited use of SO2. Maturation on the lees for 36 months. The “Cru” stays in bottle for at least 6months before it is released, in order to get a very well-balanced wine.
Pairing	Perfect pairing with grilled lobsters cooked with fennel, poultry medallions or grilled fish.

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.