

Domaines Vinet Domaine de la Quilla Muscadet Sevre

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Muscadet

CEPAGE: 100% Melon de Bourgogne

WINEMAKING: Pneumatic press then neutral yeast are chosen to let the terroir express itself (no aromatic yeast). Fermentation and settling with temperature control. Addition of sulfur just after fermentation, approx. 25 ppm.

ALCOHOL BY VOLUME: 12.0%

AGING: 7-10 months on fine lees in glass lined cement tanks

ANNUAL PRODUCTION: 10,000 cases



THE STORY

Gustave Vinet, Gérard's father, acquired the family's first four hectares in 1948, in the village of La Haye-Fouassière, after World War II. He called the property Domaine de la Quilla, after a local tree, used for medicinal tea. In 1980, his son, Gérard, officially took over the Domaine. Today Laurence and Gérard cultivate 55 ha with 4 distinct properties using sustainable agriculture (certified HVE and Terra Vitis) in the heart of the Muscadet Sèvre et Maine appellation. The village of La Haye-Fouassière is the genesis of the appellation.

PHILOSOPHY: Their work in the vineyards is based on the quality of the soils. The different terroirs of each parcel requires them to adapt so that each wine will express its unique character, identity. They always strive to respect tradition and the environment.

THE ADJECTIVES

OVERALL: Crunchy minerality with vivacity and freshness

AROMAS / FLAVORS: Green apple, citrus, and white peach

MOUTHFEEL: A dry finish of salty ocean air and pithy citrus fruits.

THE SELLING POINTS

Family-owned estate with extraordinary terroir

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Seafood and shellfish like mussels, oysters and shrimp. Also a great aperitif.

