



Cuvée des Aigles Muscadet

- Vintage:** 2003
- History:** The owner of the estate decided to plant an old orchard (Les Vergers) of Saint Fiacre sur Maine with Melon de Bourgogne. It currently harvests fruit bursting with sunshine and expression as a Muscadet Sevre et Maine.
- Grape Variety:** The **Melon de Bourgogne** was implanted in the Nantes area after the frost of 1709 that destroyed all vines. This Burgundian grape variety has found its vocation by adapting wonderfully at the Nantes *terroir*.
- Soil:** The vines are facing due south on clayey and schistous slopes on a subsoil of metamorphic origin (gneiss at two micas and grenat). Moreover, the soil has a strong arable layer more important than in the rest of the commune, which gives the wine its lively and aromatic side.
- Wine Making:** The wine is made during the winter. The grape is harvested when matured and pressed. Wine is traditionally aged as a dry white wine. It is not a “sur lie” wine but is blended before being bottled. Nevertheless, the Muscadet Sevre et Maine “*Les Vergers*” is racked only once before the bottling so that it keeps its freshness.

