Domaine le Fay d'Homme, Muscadet, Clos de la Févrie Orthogneiss, Nantais, Loire, France , 2022

Product code: 5480

PRODUCER PROFILE

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Nestled in the heart of the Muscadet Sèvre et Maine appellation, Domaine Fay d'Homme is a family affair: the craft of winemaking has been passed on from generation to generation of the Caillé family for decades. In 1986, Vincent Caillé took the lead in running the family vineyard's operations and has produced premium quality wines of the highest standard, combining low intervention and traditional methods that truly express the local Muscadet Sèvre et Maine terroir. Terre de Gneiss and Terre de Gabbro are examples of wonderful modern Muscadets rooted in the terroir produced using a combination of traditional and biodynamic viticultural practices with exceptional quality as their overriding goal.

VITICULTURE

The vineyard is situated in the Muscadet Sèvre et Maine region of France. Domaine Fay d'Homme is a family affair, the craft of winemaking is a family tradition that is passing on from generation to generation in Caillé family. In 1986, Vincent Caillé, took over the lead in running the family vineyard's operations, and since then, he is producing wines of the highest standards, combining low intervention and traditional methods, producing premium quality wines that are also expressive and reflect the Muscadet Sevre et Maine terroir. The "Orthogneiss" in the name refers to the unique geological makeup of the vineyard's soil, which is rich in minerals and contributes to the wine's character. The viticulture practices are sustainable and environmentally friendly. Situated on stony, siliceous-clay soil, the vineyards feature grapes which are harvested by hand. Minimal pruning is carried out in the vineyard, meticulous care of the soil and vines adhere to organic and biodynamic principles.

WINEMAKING

Undergoes a gentle pressing to extract the finest juice. A gentle settling process is followed by a lengthy fermentation (21 days) with native yeasts. The wine is then matured on its lees for 6 months in underground concrete tanks.

TASTINGNOTE

This wine presents a pale gold hue with green reflections. The nose offers aromas of ripe apples, pears, and subtle notes of bread crust and minerals. On the palate, it is fresh and balanced, with a lively acidity and a saline finish.

FOOD MATCHING

Pairs well with seafood, crustaceans, and soft cheeses.

TECHNICAL DETAILS

Varieties:
Melon de Bourgogne 100%

Features:
Vegetarian
Vegan
Biodynamic
Organic

ABV:
12%

Colour:
White

Oak Ageing
No oak ageing **Style:**
Still wine

Case Size:
6 x 75cl