Le Fay d'Homme, Terre de Gabbro, Loire, France, 2023

Product code: 5792

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 grapes for this cuvée are sourced from seven parcels of old vines planted on gabbro soils in Monnières. Gabbro is a phaneritic (coarse-grained), mafic intrusive igneous rock formed from the slow cooling of magnesium-rich and iron-rich magma into a holocrystalline mass deep beneath the Earth's surface.

WINEMAKING

The grapes are typically harvested by hand and undergo a gentle pressing to extract the juice. Fermentation is conducted in stainless steel tanks using indigenous yeasts, preserving the purity and freshness of the fruit. Usually aged on its lees in stainless steel tanks for a period of time, allowing for a complex and nuanced flavour profile. This process can contribute to the wine's texture, body, and overall character.

TASTINGNOTE

The nose is expressive, offering aromas of ripe citrus fruits, green apple, and subtle floral notes. On the palate, it is dry and medium-bodied, with flavours of lemon zest and a hint of minerality. The wine is structured and balanced, with a crisp, saline finish that reflects its gabbro terroir.

FOOD MATCHING

Oysters, scallops, and grilled fish. It also complements poultry, goat's cheese, and fresh salads.

TECHNICAL DETAILS

Varieties:
Melon de Bourgogne 100%

Features:
Biodynamic
Organic

ABV:
12%

Colour:
White

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

Case Size:
6 x 75cl

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