



Domaine Le Fay d'Homme, Muscadet, Terre de Gneiss Amphora, Loire, France (150cl.), 2017

PRODUCER PROFILE

The winery is nestled in the heart of the Muscadet Sèvre et Maine appellation, the 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 'Christelle Guibert Connection' - during a work trip in her home region of Muscadet for the British journal "Decanter", Christelle was stricken by the high number of abandoned vineyards and by the growing number of producers who were working on the terroir. This region was the perfect place to realise her dream, and 'Terre de Gneiss' was born from her wish to make this forgotten wine region rise. Christelle created Vine Revival with her sister Corinne, and immediately called Vincent Caillé from Domaine Le Fay d'Homme to forge a union. 'Terre de Gneiss' and 'Terre de Gabbro' are the result of this association; modern Muscadets, based on terroir, stemming from traditional and biodynamic viticulture practices. These wines have a certain complexity which will allow them to have space amongst prestigious wines from a region in full renewal! Both Christelle and the Caillé family have experienced many challenges in the past seven years, from severe frosts to serious power outages that at one point caused the loss of their entire harvests; despite everything, Vincent and Christelle have managed to move beyond that, keeping quality as their main goal producing excellent wines each vintage.



Product code: 6414

VITICULTURE

The vineyard is near the village of Monnières where there is an abundance of metamorphic gneiss rocks littering the soil. Vines are around 70 years old and farmed organically and biodynamically.

WINEMAKING

Hand harvested, fermented with indigenous yeasts followed by aging on the fine lees in a cement egg and amphora.

TASTING NOTE

This wine is long on the palate, well structured with lovely minerality from the gneiss soils and amphora ageing.

FOOD MATCHING

Fish in sauce (beurre blanc), white meats and soft cheeses.

TECHNICAL DETAILS

Varieties:

Melon de Bourgogne 100%

Features:

Biodynamic
Producer works organically

ABV: 12%

Colour: White

Style: Still wine

Case Size: 6 x 150cl

Oak Ageing

No oak ageing

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