

PORTOVINO

DOMAINE DU HÉRON MUSCADET SÈVRE ET MAINE SUR LIE

Domaine du Héron is nestled on a 28-hectare estate in the Loire Valley, just 20 km from the city of Nantes, in Muscadet's most historically important appellation, Muscadet Sèvre-et-Maine. Local owner Philippe Nevoux told us recently that his aim is "to continue making traditional wines, while focusing on the area's many unique soils – and being certified organic." The estate's name is a reference to the local herons who have taken residence on a small pond among the vineyards.

Here is the domaine's first cuvée comes from vines aged between 10 and 30 years on mica schist and schist soils. The significant presence of schist in the soil at a depth of 40 cm really sharpens the citric acidity and makes it a critical component for the vertical structure of the wine. (In fact, in these global warming times, you'll see many of the more acid-driven producers looking to vinify schist soils in Muscadet). With only minimal lees contact, the citrus elements combine with a musky white floral and iodine notes.

Of course the wine pairs wonderfully with an oyster or crustacean aperitif, or the classic *moules frites*, but they reach just as glorious heights with an impromptu get together, or a Wednesday night dinner of green salad and slices of smoked salmon.

RÉGION: Val de Loire **GROWING AREA:** Muscadet Sèvre-et-Maine
FARMING: Certified HVE 4 OCACIA FR-BIO-20 **VINEYARD ALTITUDE:** 30 m / 100 ft **VINEYARD:** 5 ha **SOILS:** Limestone layers over sedimentary schist soils at 40cm depth. Schist rock is extremely friable and organized into thin layers due to the compaction of clay during formation; as a result, it drains water perfectly and allows for good root penetration
VARIETIES: 100% Melon de Bourgogne **VINE AGE:** 10 to 30 years
VINE TRAINING: Guyot **HARVEST DATE:** Early September
FERMENTATION & ÉLEVAGE: Native yeast fermentation at 18°C in stainless steels vats for 15 days. Élevage on the lees for 6 months in underground cement tanks (Nomblot, 50 and 100 HL)
SULPHUR: 38 mg/l added after fermentation
ALCOHOL: 12.3 % **ANNUAL PRODUCTION:** 1,600 cases

