

# PORTOVINO

## DOMAINE DU HÉRON 'LE NID' VIEILLES VIGNES MUSCADET SÈVRE ET MAINE SUR LIE 2023

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.

The *vieilles vignes* bottling of "Le Nid" comes from vines planted on deeper schist soils, with older vines (50 years old+). The wine is vinified and on lees for 8-10 months, giving the wine texture, and exotic fruits intertwined in the citric thrush (passion fruit, grapefruit); there's an excellent savory aspect from the nose to long finish.

2023 according to Philippe: "Excellent clean fruit from the older vines, and quite a bit of a quantity, for old vines at least, and much more than 2022. This is Le Nid at it's citric, with the fruit element being especially salty this year."

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**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:** 7 hectares **SOILS:** Layers of sandy limestone tertiary deposits over a bed of mica schist at a depth of 30 cm facing south on well-drained terrain. This foliated metamorphic rock is composed of minerals such as mica, chlorite, and talc  
**VARIETIES:** 100% Melon de Bourgogne **VINE AGE:** 50 years **VINE TRAINING:** Guyot  
**HARVEST DATE:** mid September **FERMENTATION & ÉLEVAGE:** 15 to 18 days of fermentation in stainless steel vats at 18°C. 8 to 10 months on the lees, with monthly bâtonnage. **SULPHUR:** 38 mg/l added after fermentation **ALCOHOL:** 12.5 % **ANNUAL PRODUCTION:** 2,300 cases

