



DOMAINE DE LA FRUITIÈRE

Les Vignes Blanches

Granite rock was used for centuries to build the massive fortresses that dot the landscape of Muscadet. Its density and structure were rarely breached by arrow, cannonball, or the good 'ole medieval siege. Because of its density and the fact that it is everywhere in Muscadet, its unclear why anyone would think that this was the place to plant hectares and hectares of vines. That's what riverbeds are for, right?

Well, the Romans might have gotten a few things wrong in France (see the 1st century BC through the 5th century AD for reference) but they did get something right: they planted a ton of grapevines on this lunar rock of a landscape. Today, this area is called Muscadet and is home to over 8,000 hectares of vines of Melon de Bourgogne.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Sand, granite, gneiss

AGE OF VINES

20

ELEVATION

40 meters

VARIETIES

Melon de Bourgogne, Chardonnay, Sauvignon Blanc, Folle Blanche

FARMING

Conversion to organic (ECOCERT)

FERMENTATION

Fermented in tank

AGING

5 months in tank

Domaine de la Fruitière farms over 40 hectares of this and produces both Muscadet Sèvre et Maine as well as Vin de Pays from grapes such as Chardonnay and Sauvignon Blanc. Regardless of the varietal, the vines are planted on rock, and in most cases, sheer cliffs of rock through which the roots have to bury for meters for any hydric source. The vines, and the wines, are fed by water that is awash in wet rock. It's not a big shock that the wines smell and taste more like rock and minerals than fruit or flowers. Combine this with the cold Atlantic breezes and you've got an amazing cool climate, high cut, precise bottle of white wine.

The Lieubeau family owns the domaine and takes great care to vinify the wines according to exposition, density of granite, and harvest date. Domaine de la Fruitière is certified Terra Vitis (a rarity in Muscadet) and keeps yields as low as possible to produce wines that express the varietal and not just acid. These are delicious, vibrant wines that are easily among the best values in the portfolio.



JON-DAVID HEADRICK
SELECTIONS