



“

*A pleasingly complex, refreshing wine that is a perfect introduction to the flavours of the western part of the Loire Valley.*

”

## DOMAINE DE LA COMBE

### MUSCADET DE SÈVRE ET MAINE SUR LIE RÉSERVE PERSONELLE

Domaine de la Combe is the project of Pierre-Henri Gadais, the fifth generation of a family of growers in the Muscadet region between the rivers Sèvre and Maine. Prior to returning to the family winery, Pierre-Henri spent four years working in wineries around the globe to expand his outlook. He now works with his father Christophe at Gadais Père et Fils and in addition he manages the vineyards and winery of Domaine de la Combe. The family purchased the 9 hectares of vineyards along with the wine cellar in 2009. Upon returning in 2016, Pierre-Henri took control, starting the conversion to organic viticulture with a special emphasis on the biodiversity of the vineyard. Like his father, Pierre-Henri only grows Melon vines in his vineyard, the



unique grape variety that makes up the characteristics of the wines of the western Loire Valley. The wines show Pierre-Henri's passion for his land and this special grape, complemented by a well-rounded international experience and fresh outlook.



#### Viticulture

The family focuses on Organic viticulture with special emphasis on the biodiversity of the vineyard. On soils of gneiss and mica schist they only grow melon vines. This unique grape variety makes up the characteristics of the wines of the western Loire Valley. The temperate oceanic climate with high humidity, low temperature fluctuations and precipitation evenly spread throughout the year is also very beneficial for the cultivation of melon vines.



Pierre-Henri Gadais

#### Vinification

The grapes of this light and refreshing wine are harvested at night to take advantage of the cool temperatures and then left in contact with the skin for up to 12 hours. The result is a perfect introduction to the flavors of the western part of the Loire Valley. The maintained, strictest health standards and the fermentation and storage temperatures lend the wine its characteristic freshness. All wines are bottled and labelled in the winery to guarantee efficiency in managing the orders and the high-quality standards.





**DOMAINE DE LA COMBE  
MUSCADET DE SÈVRE ET MAINE SUR LIE RÉSERVE  
PERSONELLE**



<b>SKU:</b>	<b>808042</b>
<b>Region:</b>	<b>Muscadet de Sèvre et Main Sur Lie AOC</b>
<b>Classification:</b>	<b>AOC</b>
<b>Vintage:</b>	<b>2018</b>
<b>Grapes:</b>	<b>100% Melon Blanc</b>
<b>Vineyard:</b>	<b>9-hectare vineyard within the commune of Saint Fiacre</b>
<b>Soil Composition:</b>	<b>Mixture of gneiss and mica schist</b>
<b>Vineyard Training:</b>	<b>Guyot</b>
<b>Density/Yield:</b>	<b>High density</b>
<b>Fermentation:</b>	<b>Temperature controlled fermentation for up to 3 weeks with indigenous yeast</b>
<b>Aging:</b>	<b>14 months of lees aging in a subterranean tank, followed by one year of aging in bottle</b>
<b>Alcohol:</b>	<b>12 %</b>
<b>Residual Sugar:</b>	<b>&lt; 0.5 g/l</b>
<b>PH:</b>	<b>3.4 g/l</b>
<b>TA:</b>	<b>4.5 g/l</b>
<b>Free SO<sub>2</sub>:</b>	<b>19 mg/l</b>
<b>Total SO<sub>2</sub>:</b>	<b>75 mg/l</b>

## Tasting Note:

This white wine is refreshing, crisp and light with a crisp acidity and a surprising touch of complexity on the palate as well as in the nose.

## Pairing suggestion:

A great aperitif that is also a pleasant combination with raw oysters, mussels in a white wine sauce, salads, sushi and slightly spicy preparations.

## Sales Facts:

- Grapes are harvested at night to take advantage of the cool temperature
- Left in contact with the skin for up to 12 hours before getting pressed
- A wine produced after Pierre-Henri's aim: light and refreshing as perfect introduction to the flavors of the

