



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.

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.



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.



SKU: 808042

Region	Muscadet de Sèvre et Maine Sur Lie AOC
Classification	AOC
Vintage	2019
Grapes	100% Melon Blanc
Vineyard	9-hectare vineyard within the commune of Saint Fiacre
Soil Composition	Mixture of gneiss and mica schist
Vineyard Training	Guyot
Density/Yield	High density
Fermentation	Temperature controlled fermentation for up to 3 weeks with indigenous yeast
Aging	14 months of lees aging in a subterranean tank, followed by one year of aging in a bottle
Alcohol	12.00%
Residual Sugar	<0.5 g/l
PH	3.4 g/l
TA	4.5 g/l
Free SO2	19 mg/l
Total SO2	75mg/l

TASTING NOTES

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

- Organically grown grapes and the use of indigenous yeast for the fermentation
- Aged on its fine lees for 14 months to add richness and complexity
- A wine produced after Pierre-Henri's aim: complex and refreshing as a perfect example of the depth and complexity that a premium Muscadet offers