

Domaine Batard Langelier



Monnières Saint - Fiacre

Cru Wine



AOC Muscadet Sèvre & Maine



100% Melon de Bourgogne | 60-year-old vines

Yields: 40 Hl/Ha

Harvested mid-September at optimum ripeness



The Monnières Saint Fiacre cru is characterized by a gneiss subsoil covered with fairly fine-textured sandy-loam soils. Ripening is regular, moderately early, and a fertile site. A strong wind on the slopes keeps the vines healthy and reduces disease pressure.



The fruit of meticulous work in the vineyard throughout the year, the grapes are carefully transported to the cellar. Gentle pressing of the grape harvest with a pneumatic press. The grape juice is lightly settled, then fermented in traditional, underground glass-enameled tanks. Indigenous Yeasts.



The wine is then aged for a minimum of 2 years on the yeast lees from fermentation, with occasional stirring of the lees. This prolonged ageing gives the Monnières Saint Fiacre wine a fleshy structure.



Served decanted at 12-14°C, this wine, with its creamy texture, refreshing bitterness and hint of citrus, can accompany your meal from aperitif to cheese.



It's the ideal partner for fish, seafood and lightly spiced Asian cuisine.

