

Domaine de la

Rinière

Didier Pasquereau

Muscadet, Sèvre et Maine Sur Lie

La Rinière : The quiet hamlet of La Rinière is located due east of Le Landreau. The suitable schisty soils are comprised of gneiss, granite and a good dose of the unique form of dark crystalline rock locally known as the *gabbros* of Le Pallet. The vines love this type of poor rocky soil that is schisty enough for the roots to deeply penetrate. For this reason, the vines are able to draw up the minerals which in turn add complexity to the flavor profile.

Didier Pasquereau:

Didier Pasquereau is a young and very passionate winegrower with a wholesome respect for sustainable agriculture. The use of ground cover and compost, for example, provide habitat for useful micro-organisms and prevent erosion. He manages low yields by green harvesting early on and thus believes that bunch sorting should take place long before the harvest. In turn, his cellar practices can be described as minimal-interference. Hence the expression of terroir is very apparent in his wines.

Composition: 100% Melon de Bourgogne

This unique grape vine migrated from Burgundy. It is now almost exclusively used for the production of Muscadet at the mouth of the Loire river. Californians were amazed to learn in the '70s, after Pierre Galet's inspection of UC Davis' vineyard, that the varietal they called Pinot Blanc was in fact Melon de Bourgogne.

Tasting notes: With pronounced freshness in the first nose, the initial aromas are zesty and kumquat-like with sea breeze and mineral undertones. The refreshingly crisp flavors hint at lime with an attractive citric tartness in the background. The wine finishes crisp and fresh with strikingly handsome minerality at the core.

