

# Domaine des 3 Versants Muscadet

At left, the domaine's vineyards are located on the slopes of the rolling hills above the Sèvre River on schist soils.

At right, Yves Bretonniere finishing his pruning in early March. One stalk is selected and attached to a horizontal wire. It is from this stalk that the buds for the new crop will emerge.



Domaine des 3 Versants has been owned by the Bretonniere family for 4 generations. Located in the village of La Fevrie in Maisdon sur Sevre, on the banks of the Sèvre River, the estate owns 15 hectares of choice, densely planted, south-facing Melon de Bourgogne vineyards on pure schist soils. The term "Versants" means hillsides. Bretonniere's vineyard practice is *lutte raisonnée*, whereby a balanced natural ambience is maintained and treatments are kept to an absolute minimum. The vines are all *selection massale* and average 30 years of age, with the oldest parcel being 70 years old. Winemaker Yves Bretonniere harvests his grapes by hand, typically in late September, and then ferments in temperature-controlled, stainless-steel vats. Bretonniere uses only native

yeasts. After fermentation, the young Muscadet is kept on its lees in tanks in the domaine's underground cellar, through the winter, to preserve its freshness and fruity acidity. There is no malolactic fermentation. The wine is bottled with light filtration in early March. Yves Bretonniere is regarded as one of the leading *vignerons* of the region, and his wines appear on the lists of many of the finest restaurants, both in his region and in Paris. The Domaine des 3 Versants Muscadet offers crisp, lively and generous citrus and mineral flavors and a bouquet reminiscent of the sea. The screw-cap closure enhances the zesty and electrically fruity character of the 3 Versants Muscadet: it is as if you are tasting the wine directly from the tank.



At left, the oldest part of the Muscadet appellation, which was created in 1936. The sloping vineyard was replanted in the 1970s. The water tower of La Haie Fouassiere is seen at the top right.

The finest Muscadets come from the Sèvre et Maine area, south-east of Nantes, on the banks of the Sèvre river, a tributary of the Loire.

