

AOC Muscadet Sèvre et Maine sur Lie “Le Per son Pain”

“Le Per son Pain” is our best-seller.



In the past, farmers used to work hard on the poor soil of the plot named “Le Perd son Pain”, but harvested very little : they were “losing their bread”. Nowadays, the vine is flourishing thanks to deep rooting.

The pebbly gneiss soil suits the Melon B. grape variety, which is first mechanically harvested.



The robe is light and brilliant yellow. Winemaking “on lees” reveals harmonious fresh fruit aromas and crisp minerality.

“Le Per son Pain” is naturally fruity, elegant and delicately iodized.



- Wine Area: Val de Loire
- Type of Wine: dry white wine
- Grape Variety: 100 % Melon de Bourgogne
- Soil: gneiss with a very stony surface
- Alc. Vol.: 12 %
- 75 cl bottle

- Winemaking process:

- Mechanical harvesting
- Pneumatic pressing quickly after harvest
- Cold settling during 24 hours
- Slow fermentation in temperature-controlled (16 - 20°C) stainless steel or underground tanks
- Ageing on fine lees for at least 7 months.
- Filtration on Kieselguhr before bottling at the Domaine
- Limited production around 55 hl / ha
- Mechanical tillage