Winemaker: Jerome Dumanois & Emeline Bergeron **Region:** Muscadet **Location:** Vallet, Loire

L'Air Innocent

DOMAINE DE LA FESSARDIÈRE

Appellation:
Vin de France.

Varietals:
Melon de Bourgogne.

Vineyard/Terroir:
Shallow, stony, silico-clay soil.

Vinification:
Manual harvest, alcoholic fermentation, then malolactic, aging on lees in vats. Vinified without added sulfur.

About the winemaker:
Today, the Domaine de la Fessardiere is run by two passionate neo-vignerons, Jerome Dumanois and Emeline Bergeron. The two studied agriculture at university and worked in the field for over 10 years, both abroad and in France. However, it was in 2014, upon visiting with Michel Sauvion, that Jerome and Emeline discovered their passion for viticulture with a respect for nature. In the autumn of 2015, Jerome and Emeline fully took control of the domaine. Their processes today respect techniques learned under Sauvion's tutelage, such as organic farming, combined with their own innovations that result in wines that are organic, precise, and elevate the quality of wine associated with the appellation of Muscadet Sèvre-et-Maine.