

# THE SOURCE ALEXANDRE DÉRAMÉ LOIRE VALLEY



## 2017 MUSCADET SEVRE ET MAINE, LES ROCHES GAUDINIÈRES, VIEILLES VIGNES

### PRODUCER OVERVIEW

After six years of enology school in Nantes, the humble Alexandre Déramé took over his family estate winery. Although his total production is medium-sized, his yields are among the lowest in Muscadet; his Vieille Vignes yields are minuscule. Though toyed with in the vineyards for many years prior, organic conversion began in 2023 with the objective of having the entirety certified within five years. Located in the gently rolling hills of Mouzillon, Morandière is a tiny commune one of the most highly regarded wine villages in Muscadet. Mouzillon is distinctive for its soils high in concentration of gabbro (a metallic-flecked, pale green and black, hard igneous rock developed through slow cooling of basaltic magma) with loamy soil of orange-colored silex and quartz-like rocks. This unique rock imparts the wines with tremendous power and tension.

### VINEYARD DETAILS

The 3-hectare Clos des Roches Gaudenières vineyard, located in Mouzillon-Tillières, sits on the eastern side of Muscadet Sèvre et Maine. A mix of massale selections and old biotypes, it was planted in 1941 and 1971 at 60 meters altitude. The rocky clay topsoil, approximately 80 cm deep, rests on gabbro bedrock, a dense, pale green-black rock formed from the slow cooling of basaltic magma and enriched with magnesium and iron.

### CELLAR NOTES

Whole-cluster pressed, settled overnight, and racked off the sediments before undergoing a natural fermentation in steel tanks. Malolactic is blocked and the first sulfite addition occurs after primary fermentation. It is then aged for two years in porcelain-lined concrete vats, followed by filtration with diatomaceous earth (a natural product) before bottling.



