

# Domaine des Cognettes

## AOC Muscadet

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What makes Domaine des Cognettes different ?

- 1) Hand harvesting – most OTHER Muscadet is machine picked.
- 2) 75 year old vines
- 3) Wild yeast fermentation
- 4) Granitic soils (this is the best part of the appellation)
- 5) RAVE reviews in Guide Hachette and Gault Milleau – words like Racy, EXOTIC, Fat, Spicy are used!
- 6) Their work is completely as organic as possible!

The Domain des Cognettes has 32 ha of vineyards situated on the slopes of two rivers, the Sèvre Nantaise and the Moine. The soil consists of granite and sandy/clay. Of the 32 ha, 22 ha are planted to Melon grapes, a grape variety of the AOC Muscadet Sèvre et Maine and also Cru Granite de Clisson. Following in the footsteps of their father and grandfather, the brothers Stéphane and Vincent manage the estate in a manner marrying performance and tradition.



### History:

The estate is located in the medieval village of Clisson, rebuilt during the renaissance in an Italian style. The family has three generations of winemaking experience.

### Philosophy:

Always mindful of quality, harvest is done by hand. The brothers have learned how to innovate and perfect the task of working the vines and the wine.