



THERE IS NO SUBSTITUTE FOR QUALITY



## Pierre-Henri Gadais • Saint-Fiacre

Pierre-Henri is fifth generation Muscadet-ian. He is the grandson of trailblazer Michel Gadais, who cultivated the special place of Saint-Fiacre after WWII. Saint-Fiacre is an "island" of weathered granite and schist-clay soils that sits at the wishbone of the Sèvre and Maine rivers where temperatures are more moderate than the frost-plagued regions down the river. As a result of this cozy terroir, the Gadais family farms jealous old-vines, most dating back to the 1950s, some dating back to the 1920s!

### Muscadet Sèvre-et-Maine "Saint-Fiacre" Sur-Lie 2022

Pierre Henri is justifiably proud of his 2022 Muscadet "Saint-Fiacre." The growing season oscillated between periods of frost and drought, but also sublime sunny days punctuated by perfectly timed rain, to arrive at some of the finest Melon de Bourgogne fruit he has seen. Add to that his stellar vineyards, attentive farming, and skilled "touch" as a winemaker and the result here defines forward-looking Muscadet in a classic frame. His wine is as good as any bottling made by the three generations of Gadais winemakers who preceded him.

Every vintage is different and every vintage challenges the winemaker...Even though 2022 turned out fabulous, it wasn't guaranteed. The success of Pierre Henri this year is, no doubt, due in part to the generosity of Mother Nature, but the rest is down to him. People may not remember that Europe generally, and the western Loire around Nantes in particular, experienced extreme heat in 2022. Pierre Henri tells us it was greater than anything his elders ever experienced. Lots of vines suffered in the heat, either shutting down for lack of water or getting sun burned. Well, Pierre Henri's vines thrived in the heat. Since, 2016 he has been plowing the soil between rows, driving the roots down to where the water doesn't dry up. He also tried something new: he sprayed a natural clay mixture on his vines at the height of the heat coloring them white and eliminating heat stress. In Pierre Henri's words, "it helped the vines relax." When the rain finally fell two weeks before the harvest in August, his vines were perfectly positioned.

Three vineyards make up this wine: 45% Croix de Pierre, 30% Les Encloses and 25% Les Pétières. Croix de Pierre faces north and has soils of micascist, with a resulting bright natural acidity in the fruit to bring freshness to the blend. Les Encloses is a monopole that has been with Pierre-Henri's family since his great-grandfather first farmed it in the 40's and 50's. It is right next to the bank of the Sèvre river, which provides a moderating influence against temperature extremes. More than that, says Pierre Henri, its mother rock is gneiss giving the fruit great complexity and aging potential. It's at the top of his list of favorite sites. The last site that Pierre Henri deployed in the blend is Les Pétières, a south-facing vineyard, also on gneiss with 18-year vines (youthful, but not young). Les Pétières brings fruitiness and round mouth feel. The result is a balanced and harmonious wine that can stretch far beyond the traditional seafood confines of Muscadet pairing. Aromatic, fruity, dense and refined with fragrant blooms (acacia) in the nose, brilliant acidity and great length on the palate...there's citrus and stone fruit (yuzu and nectarine) in there for sure. Perfectly dry and light in alcohol. Really fine.



Concrete boxes for the "White Label - APS Cuvée"



The church of Saint-Fiacre from the Gadais' vineyards