

# Domaine des Granits

<u>Country</u>	France
<u>Region</u>	Loire
<u>Appellation(s)</u>	Muscadet-Sèvre et Maine
<u>Producer</u>	Benjamine Comerais and Anthony Branger
<u>Year Founded</u>	2021
<u>Annual Production Total</u>	2,500 cs
<u>Farming</u>	Certifying organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	3.5 ha
<u>Social Media</u>	<a href="https://www.instagram.com/benjamin_comermais/">https://www.instagram.com/benjamin_comermais/</a>



After years of study, internships and family tutelage, young duo Benjamin Comerais and Anthony Branger have begun their own journey. In August 2021 they jumped at the opportunity to takeover a venerated Clos in their home of Maisdon-sur-Sèvre from a retiring winemaker. Vineyard manager, Anthony takes pride in keeping the 4ha of vines ‘clean’, weeding, pruning, and trellising with the tender dedication of a first-time father. The Clos les Noëlles plot is the highest point in the Village of Maisdon sur Sèvre giving it an advantage against spring frosts. The soils consist of a top layer of broken granite with clay, mica, and quartz over a deeper layer of granite through which determined roots find their way establishing strong holds and bringing all the mineral goodness into the grapes. The oldest vines are 25 yrs and the youngest are about 8 yrs. At harvest all work is done in the early morning, meticulously, and by hand. While much of Benjamin’s winemaking skill comes from his studies in Bordeaux, Australia and by his father’s side, he enjoys the challenge of learning from his own vines and how they influence him to create the best possible wine. Juice is pressed gently to avoid trituration and vinified in underground concrete tanks covered with tiles allowing for a natural cold fermentation while using indigenous yeasts. The wine remaining on the lees for 7-9 months before light filtration. There are plans to create other cuvées based on vine location and age but both men make it clear they want to take thoughtful steps to develop deep knowledge of the Clos les Noëlles and what she can produce.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Muscadet-Sèvre et Maine	100% Melon de Bourgogne	20 years	granit, sand, argile calcaire	3.5 ha	2500 cases

**Muscadet-Sèvre et Maine-** 2022; 25 yr vines. Grapes are harvested by hand overnight and pressed immediately. Juice is allowed spontaneous fermentation from indigenous yeasts in in-ground temperature-controlled, concrete tanks covered with glass tile . Aged on fine lees for 7-9 months until light filtering, no fining, before bottling.