

DOMAINE MUSSET-ROULLIER Anjou Rouge 'Les Neuf Vingt'

Located between Angers and Nantes, this family-run estate in the petite village of La Pommeraye enjoys a particularly warm microclimate, which helps to push grapes to perfect ripeness, even in cooler years. Serge Roullier and Gilles Musset combined their family estates on the banks of the Loire River in 1994, benefiting from three generations of "savoir faire" on both sides. The Loire's native Cabernet Franc and Chenin Blanc have pride of place here; from fruity Anjou Rouge to delicately aromatic Anjou Blanc (not to mention a seductive moelleux), wines are fermented and aged in tank to preserve every bit of fresh, ripe fruit.

WINERY: Domaine Musset-Roullier

WINEMAKERS: Serge Roullier and Gilles Musset

ESTABLISHED: 1994

REGION: FRANCE • Loire Valley • La Pommeraye

APPELLATION: Anjou AOC **BLEND:** 100% Cabernet Franc

VINEYARDS: A selection of estate vines from five separate parcels with differing soil composition; mostly a combination of silt and sand over either

limestone "mother rock" or slate.

AGE OF VINES: 10-30 years

WINEMAKING: Hand-harvested. Destemmed; briefly cold macerated. Fermented at moderate temperatures on indigenous yeasts in tank. Aged in tank for 15 months.

TASTING IMPRESSIONS: Aromas suggest red fruits, violets, light herbs, cherries. Tangy, refined, ripe: moderate tannins.

PAIRING SUGGESTIONS: Roasted chicken with fresh herbs; regional goat cheese; French pâté with green peppercorns

NOTES: "Neuf-Vignt" translates as 9/20, a fraction of a harvest. In medieval times, free peasants worked the land for the nobility and paid "rent" with the product of their labors. (This social system is called "metayage.") The landlord's share of the crop, of course, was the "best" part of the harvest.

