

An Integrity Wines Selection

Domaine de l'Ecu, Sèvre et Maine
Fred Niger

“We renounced all technological artifice in the cellar to break with the movement of standardization wines and preserve the bond between each of our vintages a vintage and terroir.”

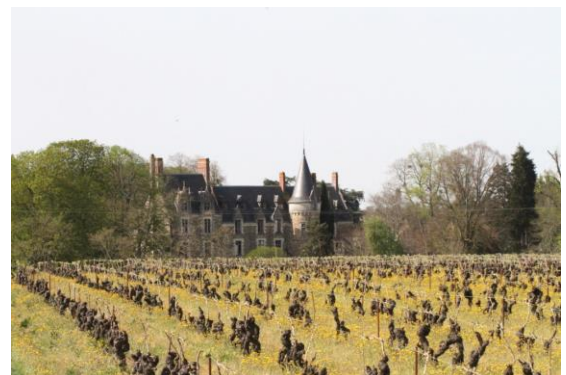
- **Biodynamic since 1998 (Demeter) across its 24 hectares. We are also certified Biodyvin since 2014.**
- **Passionate about a return to amphora** – while requiring a lot of work, it has many advantages. The natural origin of the clay and the neutrality of the terracotta respects the purity of the fruit and the expression of the terroir. Thermal regulation, the natural circulation of the Lees favor to the complexity of the wines... amphoras is not an end in itself but remains for Fred, the culmination of a comprehensive process related to biodynamics, and allows him to offer balanced wines with no added input or SO₂.
- **Prime location - three metamorphic rocks: Gneiss, Orthogneiss and Granite with healthy, old vines.**
- **A Strong belief in the unique terroirs of Muscadet - vilification and bottling based on soil type, as opposed to appellation blends.**
- **Unlike most regular Muscadet, the wines are aged sur-lie for 15-18 months**, resulting in a texture and layered complexity that have come to define the unique style of Domaine de l'Ecu Muscadets and set them apart from other wines in the appellation.



Domaine de L'Ecu: working the soils, harvesting by hand, fermenting with indigenous yeast, avoiding pumping or racking of the must (only gravity), and minimal use of sulfur. All in all, it is a philosophy of "no make-up"; just true wines without adulteration or artifice.

Recently, Fred Nigers took over from celebrated owner and natural viticulturist Guy Bossard after working as his assistant for several years. Fred is extremely passionate and is dedicated to maintaining the greatness of the estate. Building on a great foundation, Fred stewarding the vineyards, with Bossard as an ongoing consultant, these wines are remarkable.

Like Bossard, **Fred is a fanatic in the vineyards, crops extremely low, and makes Muscadets that have remarkable depth, precision and ageability.** His passion and connection to nature guide his every move in the vineyard and cellar. He is ever-present, observant and mindful, always with the goal of working in tandem with the forces of nature and never against them. **Pure expressions of soil and grape.**



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.

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The Wines

MUSCADET Sèvre et Maine CLASSIC - 100% Melon de Bourgogne

- SURFACE: 4.5 ha.
- AGE of the vine: 30-35 years.
- TERROIR: West-facing slopes, north-west. Silica soil, basement of metamorphic rocks.
- PRODUCTION: 40 hl. Ploughing and scratching of the soil
- TRAINING: Guyot Simple.
- ORGANIC farming since 1975. BIODYNAMIC – Demeter Certification since 1998.
- HARVEST 100% Manual. Reception of Harvest by gravity, no pumps.
- Pneumatic pressing, whole grape harvest. NO SETTLING.
- FERMENTATION: 100% Native yeasts. Breeding on LIE in underground tank
- PRODUCTION: 1,666 cases



MUSCADET Sèvre et Maine ORTHOGNEISS - 100 % Melon de Bourgogne.

- SURFACE: 3 ha.
- AGE of the vine: 45-55 years.
- TERROIR: slopes oriented Southeast. Shallow and granular soil. Subsoil: Orthogneiss.
- PRODUCTION: 35 hl/ha. Ploughing and scratching of the soil works in green.
- TRAINING: Guyot Simple
- ORGANIC farming since 1975. BIODYNAMIC – Demeter Cert. since 1998.
- HARVEST 100% Manual. Reception of Harvest by gravity, no pumps.
- Pneumatic pressing, whole grape harvest. NO SETTLING.
- FERMENTATION: 100% Native yeasts. Breeding on lees in underground concrete tank
- PRODUCTION: 1480 cases, 300 Magnums



JANUS Vin De France - 100% Chardonnay.

- TERROIR: Loire Valley. Southeast Orientation. Subsoil of Orthogneiss.
- PRODUCTION: Soil ploughing and scratching, de-suckering, de-budding,
- TRAINING: Guyot Simple
- ORGANIC farming since 1975. BIODYNAMIC – Demeter Certification since 1998.
- HARVEST 100% Manual. Reception of Harvest by gravity, no use of pumps.
- Pneumatic pressing. No settling. Fermentation 100% in native yeasts.
- BREEDING: **NSA**. Ageing in concrete vats 9 months unfiltered, unfined
- PRODUCTION: 750 cases



MEPHISTO Vin De France -100% Cabernet Franc.

- SURFACE: 0.8 ha.
- TERROIR: Loire Valley. Southeast Orientation. Granite Subsoil
- PRODUCTION: around 30hl/ha ploughing and ground scratching, desuckering, debudding, stripping manual..
- TRAINING: Guyot Simple
- ORGANIC farming since 1975. BIODYNAMIC – Demeter Cert. since 1998.
- Harvest 100% Manual. Reception of Harvest by gravity, no use of pumps. Stemmed, vatting 12 days
- pneumatic pressing. 100% in native yeasts. elevage in amphorae for 15 months. No fining or filtration. **NSA**
- PRODUCTION: 416 cases, 100 Magnums.



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