

A winegrower : Fred Lailier

I am a 37 year old winegrower, born in Gorges in a **Muscadet vineyard**. After completing my HND in winegrowing & oenology in Montreuil-Bellay, and after several experiences on different domains I wanted to come back to my roots, impatient to put everything that I had learned into practice and stand, on my own two feet in a vineyard that reflects **my convictions**.

My convictions

Valorise local produce, seek out the authenticity of the wines and elaborate living **wines**. To succeed in this, it required: converting to **organic agriculture** to reconnect with the land, **limiting the yields**, fermenting with native yeasts, lengthening the maturation times and of course, **practising manual harvesting**. I needed the right place, to experience **complete harmony** and invite the region into my bottles, Le Domaine Michel Bregeon.

A famous domaine and a succession of winegrowers

I took over **Michel Bregeon's 8.5 hectare domaine in 2011**. Michel is one of the **pioneers of high quality Muscadet, spearheading the crus of the Nantes vineyard region**. He is someone who had always thought that this wine, issued from the Melon de Bourgogne variety, which had for so long been labelled as 'plonk', deserved much, much more. **He made deep and subtle wines, wines for ageing capable of competing with the best**. In this way, Michel accompanied me, **passing on his knowledge and skills of the characteristics of his soils**.

Transition to organic agriculture

Convinced that wine is the alchemy between a winegrower and a region, I had to find a way to put my own stamp on the domain. Therefore, it is quite natural that Le Domaine Michel Bregeon is in the **process of transitioning into organic agriculture**. This agricultural progress for both present and future wellbeing shares a link with the past. **The conversion to organic agriculture will extend to the totality of the domain by 2019**, with part of the conversion complete by the end of 2018.

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The vineyard: « The difference is the pebble »

« Le Domaine Michel Bregeon » extends over **8.5 hectares** in the communes of **Gorges (village label) on gabbro soils and Maisdon-sur-Sevre (Clisson village label)** on granite soils. 80% of these vines are issued from massal selection, their average age is 65, the oldest have exceeded the last century. With 7000 vines per hectare **the yield is inferior to 30hl/ha**. The particularity of the region is that the different soils, gabbro and granite, with their different mineral compositions and varying exposures to the sun, adds to the complexity of the juices, making the most of **the Melon de Bourgogne variety**.

Our wines

Our **white wines are aged on lees**. “Sur lie” aging is a technique that consists in aging a wine without separating it from its lees. It adds to the roundness of the flavour. The sparkling wines are elaborating using the traditional method. The wines « crus Gorges and Clisson » are exceptional. Issued from selected plots, elaborated according to a strict charter, **these wines are rich, structured complex and elegant**, with a great cellaring potential. They are an ideal choice for ‘haute gastronomy’.

Fred Lailier, mars 2017

Thanks to [Bonum Vinum](#)

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