



Domaine des Herbauges, Muscadet Sur Lie Côtes de Grandlieu, La Roche Blanche, Loire, France, 2022

Producer Profile

This family estate has been in production since 1864 and is now the largest single estate in the region.

The vineyards benefit from an exceptional microclimate; the warmth of the Atlantic brings spring early, while the huge Lac de Grandlieu acts like a giant storage heater through growing season. Fourth generation winemaker, Jérôme is committed to the sustainability of the vineyards as well as to the health of the vineyard workers he has even grassed over 100% of the vineyards to reduce the vigour of the vines and to soak up rain at harvest. Each terroir of Domaine des Herbauges expresses its own subtle nuances, and reveals specific particularities and characteristics of the AOC Muscadet Côtes de Grandlieu Sur Lie appellation.

Viticulture

Vines aged around 45 to 70 years old are grown in a 6 hectare vineyard, on rocky, schist soil with quartz and flint pebbles. Managed with sustainable agriculture practices.

Winemaking

Fermented at low temperatures conserving the aromas of the must, then matured on the lees 'sur lie' from 8 to 14 months with regular bâtonnage. Bottling is straight from the fermentation lees, leaving a light natural spritz.

Tasting Note

With a deep, golden colour, this is a charming, full-bodied, Muscadet that expresses beautiful minerality, honey and grapefruit notes. The palate is punctuated by flattering lemon with a light crisp finish. The perfect aperitif.

Food Matching

Excellent aperitif. Pair with delicate salmon, seafood dishes, mature goats cheese or Asian cuisine.



Product code: 1408

Technical Details

Varieties:

Melon de Bourgogne 100%



ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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