

# Muscadet Cotes de Grandlieu sur Lie Clos de la Fine 2022



## Region

At the mouth of the Loire is the Pays Nantais which spans 90km east to west, bordering Anjou. The region surrounds the city of Nantes, which lies on the coast. Given this location, the Pays Nantais is influenced by the Atlantic currents and breezes which ensure a cool climate, which is perfect for the crisp style of wines produced here. The soil is composed of gravel riverbeds on which vineyards are typically planted with the Melon de Bourgogne variety, famous in the production of Muscadet.

## Producer

The vineyards of the Domaine des Herbauges are a part of the estate of the Chateau de la Senaigerie, bordering the shores of the beautiful Lac de Grandlieu. Set up in 1864, it is now run and owned by Jérôme Choblet who is committed to creating wines of the highest quality using traditional French winemaking techniques. His Muscadet sur lie is one of intense, almost exotic fruit and clearly shows the character and quality so often missing in this region.

## Tasting Notes

The Cotes de Grandlieu is considered a superior region of Muscadet producing intense wines. This prestige single vineyard 'Clos de la Fine' produces wines with added minerality and fine weight. The palate is full with notes of exotic fruits with ripe grapes and stone fruits. The weight and the rich bread-like character are added by aging the wine over winter on the its lees leaving a silky mouthfeel.

## Food

Try with Moules marinières, herb omelettes and light antipasti.

## Technical Information

|                    |                           |                           |   |
|--------------------|---------------------------|---------------------------|---|
| <b>Country</b>     | France                    | <b>Dry/Sweet Style</b>    | Bone dry                                    |
| <b>Region</b>      | Pays Nantais              | <b>Alcohol Content</b>    | 12%   |
| <b>Grape(s)</b>    | Melon de Bourgogne (100%) | <b>Closure Style</b>      | Cork  |
| <b>Type</b>        | White                     | <b>Organic/Biodynamic</b> | No  |
| <b>Style</b>       | Crisp                     | <b>Allergens</b>          | <b>Milk:</b> No<br><b>Egg:</b> No           |
| <b>Oaked Style</b> | Unoaked                   | <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> Yes<br><b>Vegan:</b> Yes |
| <b>Body Style</b>  | Medium bodied             |                           |   |
| <b>Sustainable</b> | Yes-certified sustainable |                           |   |



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk