



DOMAINE VITICOLE DU HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

*Muscadet Côtes de Grandlieu
Gros Plant, Vin de Pays*

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IGP Vin de Pays du Val de Loire

Grolleau Gris



Yield:	70 hectolitres per hectare
Soil type:	Red sand and gravel, small rolled quartz pebbles. Sub-soil: shale and amphibolite.
Growing method:	Sustainable agriculture certificated TERRA VITIS, grassing, working the soil, “Guyot simple” pruning, training vines on wires, leaf thinning, bunch thinning.
Planting density:	6500 to 7000 vines per hectare
Age of the vines:	20 years
Grape variety:	100 % Grolleau Gris
Vinification:	Pellicular maceration, juices settled for 48 hours at approximately 8°C, fermentation at low temperatures.
Packaging:	Bottle: Light Burgundy Cinnamon colour Cork: Diam3 Box: 6 glass to glass or 12 export
Tasting notes:	Colour: pale with slightly greyish tints Aromas: floral, apricot, lychee, spices Palate: aromatic with a superb length
Serving suggestions:	Aperitif, salads, grilled fish.
Serving temperature:	10°C
Laying-down time:	2 years

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