



DOMAINE VITICOLE DU HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

Muscadet Côtes de Grandlieu
Gros Plant, Vin de Pays

11 rue de Nantes
44830 BOUAYE FRANCE
Tel: 0033 (0)2 40 65 47 69
Fax: 0033 (0)2 40 32 64 01
contact@hautbourg.fr
www.hautbourg.fr

Muscadet Côtes de Grandlieu Sur Lie

Origine du Haut Bourg

2012



Yields:	20 hectolitres per hectare
Special feature:	Parcel selection and matured on fine lees for 63 months in an underground vat
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
Planting density:	6500 to 7000 vines per hectare
Age of the vines:	70 years
Grape variety:	100 % Melon de Bourgogne
Vinification:	This Muscadet is made from 70-year-old vines and matured on fine lees for 63 months in an underground vat. Controlled fermentation temperatures with 2 to 3 stirrings in the first year. Bottled in December 2017
Packaging:	Bottle: Burgundy reference Cinnamon colour Cork: Natural superior Box: 6 recessed flaps or 12 export
Tasting notes:	Colour: golden Aromas: Coins, pineapple, dried fruit. Very pleasing minerality. Palate: ronded, well balanced superb length.
Serving suggestions:	Aperitif, scallops, fish in sauce, cheese
Serving temperature:	12°C
Laying-down time:	10 years

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