



DOMAINE VITICOLE DU HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

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

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Muscadet Côtes de Grandlieu Sur Lie Pavillon



Yields:	45 hectolitres per hectare
Special feature:	“Pavillon” parcel selection
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:	40 years
Grape variety:	100 % Melon de Bourgogne
Vinification:	60 % Direct pressing, 30 % Pellicular maceration, 10 % deposit filtration. Juices settled for 48 hours at approximately 13°C, controlled fermentation temperatures. Matured on the lees for 8 months. Stirring of the lees after fermentation
Packaging:	Bottle: Light Burgundy Cinnamon colour Cork: Diam3 Box: 6 glass to glass or 12 export
Tasting notes:	Colour: slightly green with gold tints Aromas: pineapple, tropical fruit, mineral Palate: rich with superb length
Serving suggestions:	Seafood and fish in sauce
Serving temperature:	10°C
Laying-down time:	3 to 5 years

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