



Muscadet Côtes de Grandlieu
Gros Plant, Vin de Pays

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HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

Muscadet Côtes de Grandlieu

Origine du Haut Bourg



Special feature:	Parcel selection and matured on fine lees for 98 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
Planting density:	6500 to 7000 vines per hectare
Age of the vines:	75 years
Grape variety:	100 % Melon de Bourgogne
Vinification:	This Muscadet is made from 75-year-old vines and matured on fine lees for more than 8 years in an underground vat. Controlled fermentation temperatures with 2 to 3 stirrings in the first year.
Tasting notes:	Colour: golden with green tints Aromas: peach, pear, apricot Very pleasing minerality. Palate: well balanced, good length, nice bitterness at the end of the mouth
Serving suggestions:	Aperitif; fish in sauce, cheese
Serving temperature:	12°C
Laying-down time:	8 years