



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

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HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

Traditional Method Plaisance



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:	20 years
Grape variety:	100 % Grolleau Gris
Vinification:	Pellicular maceration for approximately 4 hours, juices settled for 48 hours at approximately 13 °C, controlled fermentation temperatures. Effervescence developed in the bottle, minimum 9 months' maturing on racks. Light dosage method.
Tasting notes:	Colour: very slightly grey with fine strings of bubbles Aromas: floral, apricot, spices Palate: fine bubbles with very persistent aromas
Serving suggestions:	Aperitif, desserts.
Serving temperature:	10°C
Laying-down time:	2 years