



# HAUT BOURG

HERVÉ AND NICOLAS CHOBLET

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

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## Muscadet Côtes de Grandlieu

*Signature du Haut Bourg*



Special feature:	Parcel selection and matured on fine lees for 6 years 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:	50 years
Grape variety:	100 % Melon de Bourgogne
Vinification:	Grapes harvested when close to over-ripeness. This Muscadet has been matured on fine lees for 72 months in an underground vat. Controlled fermentation temperatures with 2 to 3 stirrings in the first year.
Tasting notes:	Colour: gold with green tints Aromas: complex, citrus fruit, yellow peach, pears, liquorice Palate: very rich with superb length.
Serving suggestions:	Fish in sauce, scallops, goat's cheese.
Serving temperature:	12°C
Laying-down time:	5 years