



CHÂTEAU DE LA GRANGE-BARBASTRE

PROPRIETE FAMILIALE DEPUIS 1777 - 44650 CORCOUÉ SUR LOGNE

AOP Muscadet Côtes de Grand Lieu

sur Lie

Château de la Grange Barbastre

Grape variety : 100 % Melon de Bourgogne

Description :

The Muscadet Côtes de Grand Lieu sur Lie Château de la Grange Barbastre is issued from the best soils of the estate :

Here are the vines more than 40 years old. They are planted on slopes facing South South-East and develop on a siliceous-clay soil with a subsoil on amphibolite (a metamorphic rock formed when ocean retreated).

The Muscadet Côtes de Grand Lieu sur Lie Château de la Grange Barbastre is matured 11 months in tank on its fine lees. The « lees » are inactive natural yeast from the fermentation, which lie at the bottom of the tank, giving the wine its specific quality : “pétillance” and brings to this wine a pleasant stability.

Its colour is yellow with golden hue ; it is bright and clear.

The nose is fine and floral.

The attack is slightly mineral with a nice freshness.

This Muscadet develops aromas of white fruits (peach) with some citrus notes ; it is long on the palate.

The long maturing on lees gives this wine structure and roundness.

Food pairing : it is best served at 10-12°C with seafood and fish. Can also be appreciated with white meat and poultry.

