

Château de la Grange
Vieilles Vignes
AOP Muscadet Côtes de Grand Lieu
sur lie

Grape variety : 100 % Melon de Bourgogne

Planted on slopes facing South South-East, the vines develop on siliceous-clay soils.

This Muscadet Côtes de Grand Lieu sur Lie Château de la Grange is issued from the old vines of the estate (more than 40 years old).

Description :

From the best soils, this Muscadet develops all winter on the fine lees (the « lees » : inactive natural yeast from the fermentation), which lies at the bottom of the barrel or of the tank, giving the wine its specific quality : “pétillance”. This brings to this wine a pleasant stability.

Its colour is pale 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.

Food pairing : it is best served at 10-12°C with seafood and fish, as well as white meat.

