

# CHATEAU de la GRAVELLE

## Muscadet Sèvre-et-Maine

**THE ESTATE:** This property is located in Gorges, at the heart of Nantes, and is one of the oldest estates of the Muscadet region. Formerly a 300-hectare property that was split up during the French Révolution, this 12 hectare estate is situated on the top of a hill with a windmill typical of the Nantes area.

**THE VINES:** The Melon de Bourgogne was first planted in the Nantes region after the frost of 1709 that destroyed all grape vines in the area. This Burgundian grape varietal has found its vocation by adapting wonderfully to the Nantes terroir.

**THE SOIL:** Château de la Gravelle has an uncommon terroir as its subsoil is made up of a volcanic rock called “gabbro” which is covered with a layer of clay. The particularity of this soil gives the wines an elegance and an exceptional bouquet.

**VINIFICATION:** The wine is vinified on its lees, the same as all other Muscadets produced on the estate. The lie, composed of dead yeast cells, is the result of a natural sedimentation of the solid elements of the wine during the winter. After alcoholic fermentation, the wine rests on its lees throughout the winter until bottling at the end of March. It is never racked, which allows the conservation of a small quantity of CO<sub>2</sub> resulting in a small, exquisite perlant that is appreciated by wine connoisseurs everywhere.

**TASTING NOTES:** This wine is a Muscadet typical of the region with much body and liveliness. It is best served with shellfish such as lobster and crawfish, but it is also the perfect companion to fish and other seafood. It can also be appreciated on its own as aperitif.

**2015 REVIEWS:** "...this displays a luscious meld of white peach and lime on a glossy but - for its vintage - impressively lively palate. Mouth-watering salinity adds to the appeal of an infectiously juicy finish."

-90pts, David Schildknecht, May 2017, *Vinous*

**\*ORGANIC\***

