



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine Les 5 Chemins, Côtes de Grandlieu sur Lie, AOC Muscadet Côtes de Grandlieu, Blanc

AOC Muscadet Côtes de Grandlieu, Vallée de la Loire et Centre, France

The history of the estate Les 5 Chemins began in 1864. The vineyard of the domain was then attached to the Château de la Sénéagerie. At the time, this castle founded the first grape harvesting center in the region. The winegrowers of the area brought their grapes by boat via the river Acheneau to the press of the castle. Since then, it has specialized in the elaboration of quality wines and now certified in organic farming.

### PRESENTATION

100% Melon de Bourgogne schist with rolled pebbles on the surface 30 years old vines in which soil preparation and sustainable.

### LOCATION

The estate is located in the wine-growing commune of Port Saint Père (Pays de la Loire region), on a high, windy hillside enjoying excellent sunshine.

### TERROIR

Amphibolites, clay soil, rolled pebbles.

### IN THE VINEYARD

The vines planted here have thrived for over nine decades, nourished by a soil of schist and micaschist that gives the wine the richness and depth of the region's terroir.

### WINEMAKING

Fermented at low temperature after a skin maceration in order to conserve the flavour.

### AGEING

It is matured on its lees « Sur Lie » from 8 to 14 months with stirring « bâtonnage ».

### VARIETAL

Melon de Bourgogne 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C / 54°F

### TASTING

A fresh, racy wine with good volume and aromas of white peach and chamomile.

### FOOD PAIRINGS

Serve young with... aperitif, fresh oysters and clams, shellfish, sardines fillets.

