





# Loire, Gunther-Chereau, Comte de Saint-Hubert, AOC Muscadet Sèvre et Maine, Blanc

AOC Muscadet Sèvre et Maine, Vallée de la Loire et Centre, France

Family vineyard covering 3 different estates, managed by mother and daughter Veronique and Aurore. Veronique joined the estate in 1989, after she took over her father. Aurore joined her in 2011 and converted some of the vineyards to certified organic winegrowing methods. The 3 vineyards, all in the Muscadet and surrounding appellations, have each a different story and different terroirs.

#### **PRESENTATION**

Château du Coing in Saint Fiacre sur Maine, owes its name to its location at the 'corner' of the Sèvre and Maine rivers.

Sloping down to the rivers, our plots of vines have a south-facing orientation, some of which with a gradient as steep as 12%. This typical Loire Valley château was built during the reign of Louis XIII, re-built in the 18th century, and then altered again in the 19th century under Charles X. The château has a long history and the first written record – dating from 1536 – already refers to it as a wine estate.

#### **TERROIR**

A unique terroir, as the vines are planted at the confluence of two rivers, the Sèvre and the Maine, on a south-facing slope with a 15% gradient.

Metamorphic bedrock: two-mica and garnet gneiss, covered with shallow soil.

#### IN THE VINEYARD

Over 100 years old vines.

## WINEMAKING

Yield of 25 hL/ha.

Kept on lees for 14 months, in underground glass-tiled vats, which are traditional to the Nantais wine region. No stirring of lees. Skin contact maceration.

### VARIETAL

Melon de Bourgogne 100%

## AGEING POTENTIAL

3 to 5 years

#### **TASTING**

Pale lemon coloured wine. Floral nose with fruity notes of peach and grapefruit. Very good structure and minerality on the palate. Very long finish.

## FOOD PAIRINGS

Well suited to gourmet seafood like scallops, langoustines and other large shellfish.

