



Domaines Choblet, AOC Muscadet Côtes de Grandlieu sur Lie, White

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

"I am not only a wine grower, but also a wine maker who creates emotions. Wine must be a pleasure; it is up to me to transmit it. Through tasting, we can have a universal language, provoke sensations, in France as well as abroad during my travels." Jerome Choblet in Sommelier International.

PRESENTATION

Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink winemaking for white wines.

TERROIR

Schist and micaschist soil covered with rolled pebbles.

IN THE VINEYARD

Integrated management certified HVE3. Density 5000 vines/ha. Yield 55 hl/ha. Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at maturation.

WINEMAKING

Low temperature to preserve the aromas of the must. No malolactic fermentation

AGEING

Aged 100% "sur lie" for 8 to 14 months in our temperature-controlled underground vats.

VARIETAL

Melon de Bourgogne 100%

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

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

A lovely gold white colour, with a fresh and intense bouquet reminiscent of white-pulp fruit. Very well balanced and lively with a nice minerality on the mouth.

FOOD PAIRINGS

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







