

Domaine des Herbauges

Herbadilla



VINTAGE	2007
REGION	Loire Valley
APPELLATION	Muscadet Côtes de GrandLieu
VARIETAL	100% Melon de Bourgogne
TERROIR	Mica-schist and coarse-grain yellow granite with sand and pebble topsoil.
INFO	5.75 Ha (14.20 Acres) single plot 100 year old vines 84 months aging on the lees in thermo-regulated glass tanks Unfined / Filtered TERRA VITIS - Sustainable Agriculture Practices

About the Estate:

Situated 12 kms (7.5 miles) away from Nantes, within a triangle between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Created in 1864, the estate has been run by the CHOBLET Family for five generations. Nowadays, 2 generations of the family are still sharing and providing their respective experience to the profit of this great vineyard, certainly the most prestigious and reputed of the Muscadet Côtes de GrandLieu Appellation. While using up to date technologies to allow separated vinification and expression of the richness and diversity of each precise "terroir" and parcel, the CHOBLET Family pays particular attention to and respects the environment. The full vineyard is cultivated using Sustainable Agriculture practices since 1980...and now, certified TERRA VITIS.

The Domaine des HERBAUGES - Herbadilla is another unique and incredible Domaine des HERBAUGES wine and a perfect Jerome CHOBLET's Signature... In addition to natural low yields from century old Melon de Bourgogne grapes, Herbadilla is aged 84 months on lees, gently and regularly stirred back into the wine by special propellers in the vat. One goal; to refine and develop a magnificent structure and complexity! What and experience and pleasure...

Tasting Notes:

Complex bouquet of ripe white fruits. Ample, well crafted, powerful with a superb fresh finish. Simply amazing and incredible for a 2007 to keep such all the freestones and crisp aromas of you young Muscadet, from very old vines!

Pairing with smoked salmon, foie gras, poultry, shrimp with sweet and sour sauce, frogs' legs, calf sweetbreads, roast pork, lamb loin, goat's milk cheese or, of course, as Aperitif.

Press Review:

Soon to come.