

Domaines des Herbauges

Classic



VINTAGE	2015
REGION	Loire Valley
APPELLATION	Muscadet Côtes de GrandLieu sur Lie
VARIETAL	100% Melon de Bourgogne
TERROIR	Mostly schisteous soils covered with pebbles
INFO	45 Ha (108.45 Acres) total vineyard 10 Ha (24.10 Acres) devoted to Herbauges Classic 30 year old vines on average 8 to 14 month aging on lees with regular stirring in thermo-regulated 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 diversity of the Domaine des HERBAUGES soils and sub soils is clearly expressed in 8 different Cuvées, each one showing and expressing very precisely the aromas and characteristics of the specific blending or "terroir" they come from. This unique range starts with the fine Domaine des HERBAUGES Classic, attractive, very fruity and zesty Muscadet to discover. A unique experience, estate and range in Muscadet!

Tasting Notes:

Expressive and attractive nose on both, floral and fruity notes (citrus, orange, apricot), enriched by delicate toasted overtones. The mouth whose attack is supple, gives a fresh and tonic texture with fruity aromas. Persistent length on a nice mineral strength. Very harmonious, balance and racy.

« Quite lovely, a very expressive nose, rather salty and certainly fresh. The palate is full of similarly well-expressed peach and pear fruit, with a fine, saline, mineral backbone. Fresh acidity, and a lovely vibrancy and texture. A lively and convincing finish. Very good.» - 15.5 - 16.5/20 Chris Kissack, The Wine Blog Doctor (UK)

Press Review:

Prix des Vinalies (French Sommeliers Challenge)

Constantly selected Guide Hachette des Vins de France & Guide Bettane & Dessauve