

Domaine des Herbauges

Le Légendaire - Vieilles Vignes



VINTAGE	2003
REGION	Loire Valley
APPELLATION	Muscadet Côtes de GrandLieu
VARIETAL	100% Melon de Bourgogne
ALCOHOL	12%
TERROIR	Mica schist and coarse-grain yellow granite with sand and pebble topsoil.
INFO	3.75 Ha (9.04 Acres) single plot 85 to 105 year old vines 42 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 - Le LEGENDAIRE is an unbelievable Muscadet: made from very old vines on warm granite soils and pebbles. It is vinified in small glass tanks equipped with propellers to constantly put the lees in movement and contact with the wine during minimum 42 months! The age of the vines, the terroir, as well as this vinification technique proffer a surprising and unique complexity in aromas and an incredible ageing potential.

Tasting Notes:

Complex bouquet of orange peels, ripe white fruits, flowers, almonds macerated oranges and nuts. Full bodied, with smoky and racy aromas, still dominated by almonds and touches of gingerbread. Very tasty, full feeling and finish.

"The aromas are of goat cheese and gouda with citrus/orange blossoms and a golden honey funk"

Food Pairing:

Goat cheese with age and a firmness; Yellow goat curry with potatoes, onions, carrots and sweet spices like clove and cinnamon. - C.Heffley, NC

Press Review:

Soon to come.