

HERBAUGES Jérôme CHOBLET

Loire Reserve



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Muscadet Côtes de Grandlieu sur Lie
VARIETAL	100% Melon de Bourgogne
ALCOHOL	12%
TERROIR	Green amphibolite, yellow granite & mica-schist.
INFO	106 Ha (261.93 Acres) total vineyard 20 Ha (49.42 Acres) single plot, devoted to Herbauges Loire Reserve 55 to 75 year old vines 6 month aging on lees with regular stirring "batonnages" in thermo-regulated glass tanks Unfined / Filtered IFS V6 - TERRA VITIS - HVE 3, farm certified having high environmental value.

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. Jerome CHOBLET is now fully handling the estate and vinification, and do impressively delivers the expression of his vines and so various terroirs, within this prestigious and reputed Muscadet Côtes de Grandlieu Appellation (dating back 1994). 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 certified TERRA VITIS. They are also the only Loire estate certified IFS Food V6, a recognized GFSI (Global Food Safety Initiative) food standard for auditing food manufacturers on food (or wines) safety and the quality of processes, and also... the only independent French wine producer with 97.87/100 classification & level!

The diversity of the Domaine des Herbauges soils and sub soils is clearly developed and optimized in 8 different wines, each one showing and expressing very precisely the aromas and characteristics of the specific blending or "terroir" they come from.

HERBAUGES Loire Reserve is a precious and unique Muscadet made from a single plot of very old vines on a mineral terroir, long aging on lees with constant steering, delivering volume, zest and so particular notes...

Tasting Notes:

Perfumed, open and complex nose on anis, pastry notes and berries' skin. Generous aromatic palate, mineral, flinty, fresh. Volume and amplexness, keeping brightness and so lively length.

Unique & coup de Coeur. This is an Herbauges signature!

Food Pairing:

Grilled fish & shellfish, salmon marinated in dill, seafood baked in puff pastry, fish soup, mussels in white wine 'marinières', scallop brochettes...

Press Review:

Soon to come