

## Clos de La Fine



<b>VINTAGE</b>	<b>2024</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Muscadet Côtes de Grandlieu sur Lie</b>
<b>VARIETAL</b>	100% Melon de Bourgogne
<b>ALCOHOL</b>	11%
<b>TERROIR</b>	Garnet amphibolites, green rocks siliceous and clayey soils with shingles and pebbles
<b>INFO</b>	106 Ha (216.93 Acres) total vineyard & 3.5 Ha (8.65 Acres) Clos de La Fine single plot. 65 to 85 year old vines on average Night harvested, Sept. 10th 2023 9-15 months aging on lees in thermo-regulated glass tanks with regular stirrings. Unfined / Filtered

**TERRA VITIS - HVE 3 farm certified having high environmental Value - IFS V6**

### 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 handling the estate and vinification, impressively delivering the expression of his vines within this prestigious Muscadet Côtes de Grandlieu AOC, appellation dating to 1994. The diversity of the Domaine des HERBAUGES soils is expressed in 8 different cuvées, each showing the specific "terroir" they come from. Jerome harvests by night to preserve freshness and aromatics, and then grapes are destemmed and precisely sorted before low temperature fermentation. While using up to date technologies to allow separated vinification and expression of the richness and diversity of each precise parcel, the CHOBLET Family pays particular attention to and respects the environment. The full vineyard is cultivated using Sustainable Agriculture practices since 1980..., certified TERRA VITIS and HVE 3!

The CLOS de la FINE is a 3.5 Ha. single plot acquired by the Choblet family in 1980, on a unique terroir of ancient garnet-colored amphibolite and expressing a unique minerality. Clos de la fine is the last parcel harvested at Herbauges, and the last one bottled as it spends 9 to 15 months on the lees. Whatever is the Vintage, CLOS de la FINE delivers the very best possible aromatics and expression!

Regularly rated, mentioned as top Value or recommended by James Molesworth, CLOS de la FINE is the House wine at Balthazar in NYC!

### Tasting Notes: MINERAL - PINK CITRUSY - FRESH

So aromatic vintage: nose still maintaining the classic, bright Muscadet minerality, with citrus, tangy and oceanic breeze touches. Intense bright crunchy and tasty palate with floral and anise. Finishes with the refreshing anise note and salty touches. Harmonious and impressive intensity and length. All with rather low Alc. %. Perfect!

### Food Pairing:

As an aperitif, with oysters, seafood platter, crab, sushi, even grilled sardines or slightly spicy white meats.

### Press Review: Soon to come

2019 Vint.: "Muscadet with this level of alcohol is unheard of and is a result of spring frost's low yields and a hot summer. Even so, the wines manages to retain some freshness and adds a more apricot-fruit flavor to this rich wine." Roger Voss - Wine Enthusiast