

## Domaine des Herbauges

### Eleon'Or Low-Alcohol - 8.5%



<b>VINTAGE</b>	<b>2024</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Vin de Pays du Val de Loire IGP</b>
<b>VARIETAL</b>	95% Grolleau Gris 3% Gamay 2% Grolleau Noir
<b>ALCOHOL</b>	<b>8.5 %</b>
<b>TERROIR</b>	Schist & pebbles
<b>INFO</b>	106 Ha (262 acres) total vineyard, 4.3 Ha (10.6 Acres) devoted Eleon'Or  60 year old vines Grolleau Noir & 40 year old vines Gamay  Night harvesting .100% sorting - Vinification & aging in thermo-regulated glass tanks  Residual Sugar: < 0.5 Gr. / L

**IFS V6 - TERRA VITIS - HEV 3, farm certified having high environmental value.**

#### About the Estate:

Created in 1864 and run by the **CHOBLET Family** for five generations, the estate is located 12 kms (7.5 miles) away from Nantes, nestled between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Winemaker Jerome Choblet cares for the estate with impressive attention to the unique expression of his terroirs and respect for the environment within the prestigious "**Muscadet Côtes de GrandLieu**" appellation. Dedicated to sustainable agriculture practices since 1980, certified TERRA VITIS and HVE 3!

Harvesting by night to preserve freshness and aromatics, grapes are destemmed and carefully sorted before fermentation at low temperatures. To express the richness and diversity of individual soils, each parcel is vinified separately in state of the art glass tanks (delivering a purity untouched by oak or stainless steel). Extended time "sur lie" develops texture, complexity, and enhances the aromas. This is Jerome CHOBLET's signature! Terroir expression without forgetting the most important: aromatic, fresh, and expressive wines!

Limited production from 2 old vines plots of 60 year old vines Grolleau Noir & 40 year old vines Gamay. Harvesting by night on purpose to keep the fresh red berry aromatics & perfect acidity. Cold skin maceration, before slow pressing, then fermentation, starting at 6c ending naturally at 13C, with permanent micro oxygenation & aging in tanks. Only 4 days of maceration on the 2024 vintage, to then be lower in sugar and then Alc. Degree.

#### Tasting Notes: GOURMAND - RED FRUITS - JUICY

A real Loire style, fruity and juicy on red fruits (raspberries, grenadine) with anis and floral notes. Bright and crunchy, balanced, keeping anis notes on the length with perfect acidity.

*More to come*

#### Food Pairing:

Charcuterie, seared Ahi tuna, small appetizers

#### Press Review: Soon to come

2022 "Best Buy, Wine Enthusiast"

2021 Vint. "Attractive Rose, bright with red berry & light spice. It comes from small parcels of old vines, concentrated & intense with final acidity." R.Voss 90 Pts Wine Enthusiast