

CLAUDE BRANGER

MUSCADET “LE FILS DES GRAS MOUTONS”

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**GROWING REGION:**

Muscadet Sèvre et Maine, Loire Valley, France.

**TERROIR:**

From 26 acres on Brittany's great shelf of granite. Vines average 40 years of age.

**GRAPES:**

Melon.

**VINIFICATION NOTES:**

Classic *sur lie* ageing. The wine rests on its lees for 6-7 months before bottling. 5,800 cases.

**TASTING NOTES:**

Lemon freshness, sea salt minerality, crisp spice and zest. Perfect with fresh oysters!

CLAUDE BRANGER

MUSCADET "TERROIR LES GRAS MOUTONS"

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**GROWING REGION:**

Muscadet Sèvre et Maine, Loire Valley, France.

**TERROIR:**

Brittany's great shelf of granite. Les Gras Moutons is a famous single vineyard with vines that average 50 years of age (with one block nearly 100!). Topsoil is very shallow and rocky with a seam of amphibolite, a greenish metamorphic rock.

**GRAPES:**

Melon.

**VINIFICATION NOTES:**

Extended *sur lie* ageing (12-14 months). 3,600 cases.

**TASTING NOTES:**

A nose of lemon, sea salt, and bread, this is ripe, round, saline and endlessly interesting.

# CLAUDE BRANGER

## CRU MONNIÈRES-SAINT FIACRE

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### GROWING REGION:

Muscadet Sèvre et Maine, Loire Valley, France.

### TERROIR:

Monnières-Saint Fiacre is one of the new “Cru Communes” of Muscadet, based on top sites with specific soil types (plus lower yields and longer aging). Here it's gneiss soil with four parcels.

### GRAPES:

Melon de Bourgogne. Certified organic. Hand harvested.

### VINIFICATION NOTES:

Extended *sur lie* ageing (33 months) in a horizontal underground tank. Made with indigenous yeast. 825 cases in a good year.

### TASTING NOTES:

A fuller, more intense style of Muscadet due to its lower yields and extended aging on lees. Yellow citrus verve and more than a little whiff of the sea.

# CLAUDE BRANGER

## CRU MUSCADET CHÂTEAU THÉBAUD

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### GROWING REGION:

Muscadet Sèvre et Maine, Loire Valley, France.

### TERROIR:

CHÂTEAU THÉBAUD is one of the new “Cru Communes” of Muscadet, based on top sites with specific soil types (plus lower yields and longer aging). Here, it’s sandy granite soils with two parcels planted in the 1960s totaling 8 acres.

### GRAPES:

Melon de Bourgogne. Certified organic. Hand harvested.

### VINIFICATION NOTES:

Extended *sur lie* ageing (36-48 months) in a horizontal underground tank. Made with indigenous yeast. 600 cases in a good year.

### TASTING NOTES:

Thébaud often has notes of fennel and anise in the nose and tends to be an up-front wine. Full-bodied, beautifully balanced, with an elegant finish. Fabulous Muscadet.

CLAUDE BRANGER

“L’ÉCLIPSE MÉTHODE TRADITIONNELLE”

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**GROWING REGION:**

Muscadet Sèvre et Maine Appellation at the mouth of the Loire River, France.

**TERROIR:**

From 3 adjacent plots totaling 1.5 acres in the Clos Joubert vineyard growing in heavy clay soils on a bedrock of gneiss (a granitic rock). Farming is certified organic.

**GRAPES:**

Melon de Bourgogne.

**VINIFICATION NOTES:**

Méthode Champenoise. The back label details the date of bottling and the subsequent date of disgorgement.

**TASTING NOTES:**

Lemon and mineral tones and a delectable sea-salt essence. Excellent with shellfish and all manner of white fishes.