

**DOMAINE CLAUDE BRANGER
LE FILS DES GRAS MOUTONS**

“The Son of the Fat Sheep” is Claude’s entry-level Muscadet wine, and it is one of the world’s great buys in dry, lemony, character-filled sea salt crispy white wine.

Grown in Brittany’s granite soils and hand-harvested. 5800 cases made annually.



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DOMAINE CLAUDE BRANGER
TERROIR LES GRAS MOUTONS

Gras Moutons is a renowned vineyard in Muscadet on a great shelf of granite. The Branger family's old vines here are farmed organically, harvested by hand, and the wine ages in underground tanks for an average of 14 months. 3,600 cases,

Bone dry, elegant yet packed with flavor, this wine has pungent scents of lemon stone, and a delectable sea-salt essence.



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DOMAINE CLAUDE BRANGER
L'Éclipse Méthode Traditionnelle

The Branger family, famous for its Muscadet, makes a wee bit of sparkling Melon de Bourgogne from 1.5 acres of vines in heavy, clay soils on a bedrock of gneiss. Organic farming, hand harvesting, Méthode Champenoise. A wine with lemon and mineral tones and a delectable sea-salt essence.



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