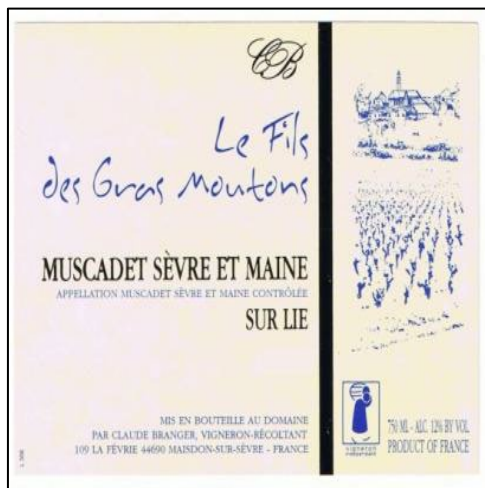


Claude Branger

Muscadet Sèvre-et-Maine



Muscadet Sèvre et Maine "Le Fils des Gras Moutons" 2022

The 2022 Le Fils des Gras Moutons, crafted from vines planted on gneiss soils, exhales a fruity bouquet with aromas of pear, peach and white fruit. Tense and incisive, chiseled and pure, it's fresh and vibrant with a mouthwatering finish. A classic Muscadet.

90 pts- Yohan Castaing, The Wine Advocate, August 2023

The Muscadet "le Fils des Gras Moutons" from Claude and Sébastien Branger is their entry level bottling, with the vines in excess of forty years of age and given seven months aging sur lies prior to bottling. The 2022 version is excellent, offering up scents of green apple, breadfruit, dried flowers, a lovely base of soil, gentle leesy tones and a gently saline topnote. On the palate the wine is bright, full-bodied, focused and zesty, with lovely depth at the core, a fine spine of acidity and a long and well-balanced finish. This is first class Muscadet- hand-harvested, cropped below the legal limits and beautifully precise and bouncy. 2023-2033+

91+ pts- John Gilman, View from the Cellar, July-August 2023