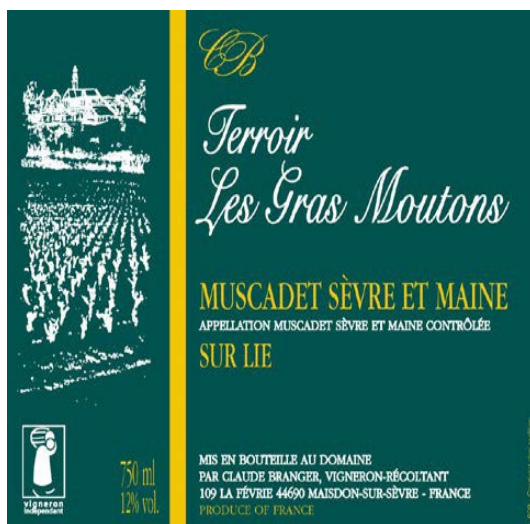


Claude Branger

Muscadet Sèvre-et-Maine



Muscadet Sèvre et Maine "Terroir Les Gras Moutons" 2021

The elegant, tense 2021 Terroir les Gras Moutons derives from vines planted on granite and amphibolite soils. A citrusy yet fruity bouquet reveals aromas of watermelon, herbs, spring flowers and lemon oil. Tense and pure with a moderately weighted structure, it's saline, iodine and crystalline with a mouthwatering, lingering finish. This mineral Muscadet has real potential to improve in the cellar.

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

Les Gras Moutons is one of my favorite vineyards in Muscadet. The vineyard is qualified to be bottled as the Cru of Monnières-Saint Fiacre if the grower so chooses, but if it is to take the Cru name on the label, it must be aged for twenty-four months sur lie. Sébastien and Claude Branger prefer to age this bottling for fourteen months on its fine lees and sell it under the vineyard's name. The 2021 les Gras Moutons is a beautiful wine, completely defined by its underlying minerality, as it offers up scents of lemon, breadfruit, a complex foundation of stony minerality, lovely leesy tones and a topnote of dried flowers. On the palate the wine is bright, full-bodied and gently briny in personality, with an excellent core of fruit, superb mineral drive and cut, excellent focus and complexity and a long, seamlessly balanced and vibrant finish. Great juice. 2023-2045+.

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