



CLAUDE BRANGER CRU MUSCADET CHÂTEAU THÉBAUD

certified organic

On Brittany's great shelf of granite, the father and son team of Claude and Sébastien Branger farm nearly 70 acres in the heart of the Muscadet Sèvre et Maine appellation. Their family has been doing so since WWI, and in this region of machine harvesting they still pick by hand. Their Muscadets are vibrantly rich, dry and decidedly classical.

VINEYARD



Site: Château Thébaud, which takes its name from the local village, is one of the “Cru Communes” of Muscadet. These crus are based on the appellation's top sites with unique and specific soil types and governed for lower yields and longer élevage. The domaine has two parcels in the Thébaud zone..

Soil: Thin, sandy granite soils on a profound bedrock of granite bordering the Maine River canyon.

Vines: Eight acres of vines planted in the 1960s. Hand harvested and certified organic in France by Certipaq Bio but not in the US.

Varieties: Melon de Bourgogne.

CELLAR

Vinification & Aging: Ferments are spontaneous and made with indigenous yeast. Extended *sur lie* aging (36-48 months) in a horizontal underground tank.

Bottling: No fining, a light filtration.

Production: 600 cases in a good year.

Profile: Thébaud often has notes of fennel and anise in the nose. Full-bodied, beautifully balanced, with a long, elegant finish. This is fabulous Muscadet.
