



CLAUDE BRANGER ÉCLIPSE

MÉTHODE TRADITIONNELLE

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: From three adjacent plots in the Clos Joubert vineyard downslope near the Sèvre River.

Soil: Relatively heavy clay soils on gneiss (clay translates into power and acidity for white grapes).

Vines: On one and a half acres of vines planted in 1964, 1968, 1976 and 1985. Hand harvested and certified organic in France by Certipaq Bio but not in the US by USDA.

Varieties: Melon de Bourgogne.

CELLAR

Vinification & Aging: Made entirely in house. *Méthode Champenoise*. The back label details the date of bottling and the subsequent date of disgorgement, allowing one to determine the length of time the wine spent on its lees in bottle.

Bottling: No fining, a light filtration.

Production: 600 cases.

Profile: A sparkling wine with lemon and mineral tones and a delectable sea-salt essence. Excellent with shellfish and all manner of white fish.
