



CLAUDE BRANGER LE FILS DES GRAS MOUTONS

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 the Brangers' earlier maturing plots in their home commune of Maisdon-sur-Sèvre on Brittany's great shelf of granite.
- Soil:** Soil runs from 10 to 16 inches deep. The granite bedrock is metamorphic gneiss full of mica and quartz.
- Vines:** 26 acres of vines averaging 25 years of age. Hand harvested and yield averages 50 hl/ha (the norm in this appellation is 55 hl/ha). Certified organic in France by Certipaq Bio but not in the US by USDA.
- Varieties:** Melon de Bourgogne.

CELLAR

- Vinification & Aging:** Ferments are roughly half spontaneous and half yeasted with neutral yeast, followed by élevage of 6 to 7 months *sur lie* before bottling. No fining, a light filtration. 5,800 cases.
- Profile:** Lemon freshness, sea salt minerality, crisp spice and zest. Perfect with oysters!
- Favorite Quote:** *The Le Fils des Gras Moutons cuvée is of exceptional value and deserves recognition as one of the top values in the region.*
–Yohan Castaing, The Wine Advocate, August 2023