



## CLAUDE BRANGER CRU MONNIÈRES-SAINT FIACRE


certified organic

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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.

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### VINEYARD

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- Site:** The celebrated Gras Moutons vineyard. Monnières-Saint Fiacre is one of the “Cru Communes” of Muscadet, based on top sites with specific soil types plus lower yields and longer aging. The domaine has four parcels awarded the right to make this cru, but it strictly reserves only Gras Moutons for its rendition.
- Soil:** Gneiss soil with a seam of amphibolite that runs through it which adds an almond bitterness to the crispy saltiness of straight gneiss wines.
- Vines:** Three to five acres of their 18 acres in Gras Moutons are dedicated to this wine. Hand harvested and certified organic by Certipaq Bio in France but not in the US by USDA.
- Varieties:** Melon de Bourgogne.

### CELLAR

- Vinification & Aging:** Ferments are spontaneous and with indigenous yeast. Extended *sur lie* aging (minimum of 33 months) in a horizontal underground tank.
- Bottling:** No fining, a light filtration.
- Production:** 825 cases in a good year.
- Profile:** A fuller, more intense style of Muscadet due to its lower yields and extended aging on the lees. Yellow citrus verve and more than a little whiff of the sea.
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