



CLAUDE BRANGER TERROIR LES 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:** Les Gras Moutons (the Fat Sheep literally but in the old local dialect it refers to a high point of ground in the area) is a famous single vineyard in the Sèvre et Maine appellation, one authorized for both Sèvre et Maine et Monnières-Saint Fiacre cru wines. Sébastien makes both from his vines here..
- Soil:** Topsoil is very shallow (6-14 inches deep) and rocky with a seam of amphibolite, a greenish metamorphic rock.
- Vines:** 18 acres of vines planted between 1930 and 1986. 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 élevage takes place *sur lie* in underground tanks for 12-14 months before bottling. No fining; light filtration.
- Production:** 3,600 cases.
- Profile:** A nose of lemon, sea salt and bread, this is ripe, round, saline and endlessly interesting. In a good cellar this can age nicely, and with time develop aromas that are a cross between Riesling and Pinot Blanc.