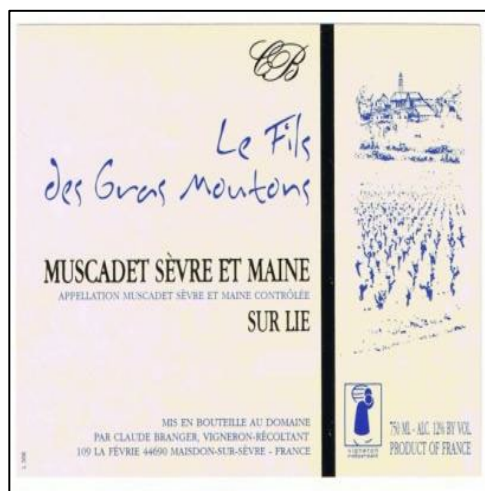


Claude Branger

Muscadet Sèvre-et-Maine



Muscadet Sèvre et Maine "Le Fils des Gras Moutons" 2022

The Muscadet "Le Fils des Gras Moutons" from Claude and Sébastien Branger is made from their younger vines in this Cru vineyard, with the vines that go into this bottling being thirty-five years of age or less. The 2022 "Le Fils des Gras Moutons" offers up a deep and lovely bouquet of breadfruit, apple, stony soil tones, dried flowers, a nice touch of sweet leesiness and a briny topnote redolent of the sea. On the palate the wine is full-bodied, focused and complex, with a lovely core of fruit, fine mineral undertow and grip, sound acids and excellent balance on the long and classy finish. This wine has opened up beautifully since I tasted it a year ago and is an excellent bottle of Muscadet. 2024-2040.

92 pts- John Gilman, View from the Cellar, May-June 2024

The 2022 Le Fils des Gras Moutons, crafted from vines planted on gneiss soils, exhales a fruity bouquet with aromas of pear, peach and white fruit. Tense and incisive, chiseled and pure, it's fresh and vibrant with a mouthwatering finish. A classic Muscadet.

90 pts- Yohan Castaing, The Wine Advocate, August 2023