

**GRAFT**  
WINE COMPANY

# MUSCADET-SÈVRE ET MAINE SUR LIE / CHÂTEAU DE LA BRETONNERIE / 2018 / LOIRE / FRANCE

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## PRODUCER

Frédéric Guilbaud and Emmanuel Tuffreau have taken it upon themselves to reinvigorate (and in a sense, reinvent) Muscadet for the twenty-first century but using old-fashioned tools and know-how. Their vines are certified by Terre Vitis and the wines are made at Château La Bretonnerie, where Frédéric's family has been farming for three generations.

Frédéric Guilbaud  
VIGNERON

## VITICULTURE + VINIFICATION

Grapes are grown and wine made at Frédéric's family estate, Château de la Bretonnerie that are certified Terre Vitis (Organic). Frédéric has 7 hectares, and the Melon for this bottling come from vines grown 30-42 metres above sea level on a gradual slope of sandy and silty soils. Fermented in stainless steel, aged on the lees for 8 months, filtered but not fined. No malolactic was completed in order to retain freshness. No oak.

## TASTING NOTE

Very crisp and mineral, with rich citrus fruit, green apples and warm lees character - perfect with oysters of course!

## FACTS + STATS

WINEMAKER	FRÉDÉRIC GUILBAUD & EMMANUEL TRUFFREAU
VARIETIES	100% MELON DE BOURGOGNE
APPELLATION	LOIRE
FORMAT	0.750L
CLOSURE	AGGLOMERATED CORK
ALCOHOL	12%
SUGAR	0.1 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	60 MG/L
CASE SIZE	6



