

# Chéreau Carré, Muscadet Sèvre et Maine 2018



A well-flavoured and classic Muscadet, clean and steely tasting with a touch of spritz and a bright, fresh flavour of stone fruits.

## Producer Note

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Chéreau-Carré is one of the leading Muscadet producers with substantial family owned vineyards in some of the best locations in the region. Their vineyard area totals 135 hectares of the highest quality soil, making them one of the largest producers of Muscadet. The wide variety of 'terroirs' available within the estate enables Bernard Chéreau to offer a comprehensive selection of styles including those bottled 'sur lie' where the wine is drawn straight off the lees prior to bottling, resulting in a wine with more weight and complexity.

## Vintage

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2018 was a very good vintage. Budding occurred at the beginning of April due to the cool temperatures during spring. The summer was warm and some light rain fell in June, which helped to compensate for the very dry and warm summer conditions. Flowering and the development of the vines continued smoothly and harvesting started on 3rd September. An exceptional Indian summer enabled the harvest to take place gradually, allowing each parcel to reach perfect maturity.

## Vineyard

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The vineyards are managed using environmentally friendly viticultural practices and are sustainably farmed. The soils are old volcanic, imparting a distinctive minerality to the wine.

## Winemaking

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Traditional white wine vinification took place in temperature controlled stainless steel tanks. The wine was not fermented on its lees and was made in an unoaked style to preserve the purity of fruit. This cuvée was only racked once prior to bottling, in order to retain the maximum freshness. The Muscadet Sèvre et Maine Cuvée Chéreau Carré is released in a Muscadet bottle in order to differentiate it from a generic Muscadet.

## Tasting Note

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This classic Muscadet from the Loire Valley is refreshing and pure, with white fruit and citrus characters combined with a crisp acidity, bright minerality and a lemony hint on the finish.

## Grape

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Melon de Bourgogne 100%



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| Winemaker:            | Bernard Chereau               |
| Region:               | Loire                         |
| Sub region:           | Muscadet Sèvre et Maine       |
| Country:              | France                        |
| Alcohol:              | 12%                           |
| Dry/Sweet value:      | 1 (1 is dry, 7 is very sweet) |
| Residual Sugar:       | 2.9                           |
| Contains Sulphites:   | Yes                           |
| Vegetarian/Vegan:     | Yes/Yes                       |
| Milk/Eggs:            | No/No                         |
| Organic/Biodynamic    | No/No                         |
| Product Code:         | 5044718A                      |
| Case unit of measure: | 6X75CL                        |
| Formats Available:    | 37.5cl, 75cl                  |
| Closure:              | Nomacorc                      |