

Chéreau Carré, Château de Chasseloir, Muscadet Sèvre et Maine sur Lie 2016



Maturation on the lees gives this wine depth while still retaining the characteristic Muscadet salty minerality and spice.

Producer Note

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

The 2016 vintage will be characterised by extreme climate conditions. After a cool winter, budding occurred early in spring. Spring frosts were limited due to the hillside location and southerly exposure of the vineyards, although it was not avoided completely. Spring rains delayed vine growth, which resulted in considerable berry loss and flowering was delayed to the end of June. Yields were further reduced by mildew and some incidences of poor flowering. However the vintage was saved by an extremely warm and dry summer, which enabled the berries to ripen perfectly. Harvest started on 19th September with warm days and cool nights producing high quality, aromatic juice. 2016 volumes are low, but the quality is exceptional and ideal for ageing.

Vineyard

The vines are grown in established vineyards where more than half the vines were planted over 50 years ago. Indeed, one area has vines that are over 100 years old. Grown in old volcanic soil, which imparts the characteristic minerality to the final wine, the yields are low, providing a good concentration in the berries.

Winemaking

Traditional fermentation took place with selected yeasts at controlled temperatures of 15 to 18°C in concrete vats. The vats are located on three levels, including subterranean, which allows the wine to be moved around the winery by gravity, thus avoiding the use of pumps. The wine was kept on its fine lees ('sur lie') to retain the aromatic profile, for at least eight months imparting depth and texture. The wine was then bottled directly from the lees imparting slight spritz and aged for 18 months in bottle prior to release.

Tasting Note

Subtle citrus aromas lead to palate with delicate floral notes and juicy citrus fruit. Maturation on its fine lees "Sur Lie", imparts a depth and texture while retaining characteristic crisp acidity and bright, fresh minerality.

Grape

Melon de Bourgogne 100%



Winemaker:	Bernard & Louise Chereau
Region:	Loire
Sub region:	Muscadet Sèvre et Maine sur Lie
Country:	France
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5044916A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork