

# Chéreau Carré, Château de Chasseloir, Muscadet Sèvre et Maine sur Lie 2018



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

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

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 floral notes and juicy citrus fruit. Maturation on its fine lees "Sur Lie", imparts a depth, texture and a delicate spritz 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:	No
Biodynamic:	No
Product Code:	5044918A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork