

Louise Chéreau, 'Katharos' Muscadet sans soufre ajouté 2018



An outstanding expression of Muscadet showing great aromatic purity of green apple combined with white flowers, textured and rich with a remarkably clean and saline finish.

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 grapes come from a specific parcel at the Château de Chasseloir, carefully selected for its position on a south facing slope, which produces berries that achieve good levels of maturity. The schistous soil imparts a balancing, refreshing character to the wine. The vines are carefully managed respecting the environment; herbicides are not used and the soil is ploughed to eliminate grass between the vines. The grapes are manually harvested at optimal ripeness.

Winemaking

Katharos means 'purity' in ancient Greek and the aim of this cuvée is to reveal the authentic aromas of the Melon de Bourgogne variety without the addition of any sulphur during vinification, which allows the aromatics to shine through. The grapes were pressed and fermented with carefully selected yeasts that would enable fermentation through to less than one gram of residual sugar. While this is made without the addition of sulphur, the yeasts do create some natural sulphur during fermentation, which is why the label reads 'contains sulphites'. The wine did not go through malolactic fermentation to retain the refreshing acidity. The gravity fed cellar enables the wine to be gently moved without the use of a pump and ageing took place in concrete tanks. Without the addition of sulphur, the wine is sensitive to oxidation, so bottling took place directly from the lees, using an inert bottling line to prevent oxidation.

Tasting Note

An outstanding expression of Muscadet showing great aromatic purity, with richness and length on the palate. The intense golden colour leads to exotic fruit aromas and notes of ripe, juicy pear. Beautifully balanced with aromatic freshness through to the deliciously persistent finish. A great match for charcuterie, mature cheese or fish and chips.

Grape

Melon de Bourgogne 100%



Winemaker:	Louise Chereau
Region:	Loire
Sub region:	Muscadet Sèvre et Maine sur Lie
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5045018A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork

