

La Berrière

Muscadet

Côtes de Grandlieu Sur Lie



## Muscadet Côtes de Grandlieu Sur Lie 2024

Like sunshine in a bottle and fresh as an ocean breeze, this mineral-driven Muscadet embraces a creamy, lees-induced mouthfeel alongside a burst of lively acidity to promise (and deliver!) incredible pairing potential. Château de la Grange, producer of “La Berrière” is situated in the Côtes de Grandlieu AOC near GrandLieu lake, just west of Nantes. The lake and maritime influence of the Atlantic join forces to impact the 123-acre vineyard, helping to mature the grapes earlier than the rest of the Muscadet region. Historically, vines have been cultivated here since the 15<sup>th</sup> century, with the Goulaine family stewarding the property since 1777. Today, Baudouin Goulaine and his son Victor share the helm and continue the centuries long winemaking tradition of cultivating quality fruit to make authentic wines with a true sense of place.

**Region:** Loire Valley, France

**Appellation:** Muscadet Cotes de Grandlieu

**Vine Age:** Up to 60 years

**Varietals:** 100% Melon de Bourgogne

**Soil Type:** Rocky

**Alcohol:** 13.5%

**Closure:** Screw cap

**UPC:** #346137900034

**Size:** 750 mL

**Vinification:** Extended aging for seven months on lees with battonage once a month gives the wine additional structure and texture.

**Tasting Notes:** The wine is fresh and has unusual depth and minerality. Thanks to its exceptional terroir, the wine is very floral and will develop fuller flavors with aging.

**Food Pairing:** Delicious with fresh oysters and mussels, flakey white fish, smoked salmon, and herbed goat cheese.



*“This wine is young, bright and fresh.” - Roger Voss  
4X Wine Enthusiast “Best Buy”*

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David Milligan Selections @DMSWine

Alex Milligan 617-875-0933 | [Alex@DMSWine.com](mailto:Alex@DMSWine.com)