

Famille Lieubeau Cru de Muscadet de Sèvre et Maine "Château-Thebaud" dry white 2022



Product price:

€114.00

Product features:

Area: LOIRE

Winemaker: Famille LIEUBEAU

Vintage: 2022

Appellation: Muscadet de Sevre et Maine

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: melon de bourgogne



Product short description:

It is the "Grand Cru" of Muscadet, "released" after three years of aging at the domaine! It comes from very vieilles vignes planted on gneiss, overlooking the confluence of the Sèvre and Maine rivers, the geographical and historical heart of the appellation. The coteau de l'Aulnaye offers one of the most beautiful views of the Nantes vineyard, but it is also, and above all, undoubtedly, the best terroir of the entire AOP!

Product description:

PRESENTATION Of the Lieubeau Family
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Lieubeau Family Cru de Muscadet de Sèvre et Maine "Château-Thebaud" dry white 2022

Technical Sheet written by the domaine :

Appellation : AOP Muscadet Sèvre et Maine "Château-Thébaud"

Color : White

Rock : Gneiss

Grape Variety : Melon de Bourgogne

Vineyard : Parcel selection of 70-year-old vines, with low yields. Organic farming. The soils are plowed and the harvest is manual with sorting in the vineyard.

Vinification & Aging : Pneumatic pressing of whole clusters with juice selection. Light cold settling. Fermentation with indigenous yeasts. Aging for 36 months on lees, in an underground tank, with regular bâtonnage.

Food & Wine Pairing : Lobster, fish with Beurre Blanc, scallops, confit lamb shoulder.

Description :

Overlooking the confluence of the Sèvre and Maine rivers, the geographical and historical heart of the appellation, the Aulnaye hillside offers one of the most beautiful views of the Nantes vineyard. This Muscadet is made from our oldest vines planted on gneiss. Three years of aging on lees make it a great wine for aging and gastronomy, combining freshness and length on the palate with smoky notes, citrus, fennel, and anise.