

Famille Lieubeau Muscadet de Sèvre et Maine Château-Thébaud "La Minée" dry white 2022

Product price:

€234.00



Product features:

Area: LOIRE

Winemaker: Famille LIEUBEAU

Vintage: 2022

Appellation: Muscadet de Sevre et Maine

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Bettane + Desseauve: 96/100

Cépage dominant: melon de bourgogne

Product short description:

The Lieubeau family embarked on a wild "treasure hunt" after discovering a 1616 document that mentioned Muscadet for the first time. This cuvée (first vintage 2022) comes from this foundational plot, the first historical plot of Muscadet, brought back into cultivation by the domaine after a monumental effort of research, clearing, and replanting, not to mention "haute couture" winemaking and aging. At this level, one hardly dares to speak of Muscadet. Yet, the Lieubeaus are so proud of their AOP! Download the explanatory press kit of this historical adventure!

Product description:

PRESENTATION Of the Lieubeau family
+ ALL OTHER CUVÉES IN STOCK

Comments on this

Lieubeau Family Muscadet de Sèvre et Maine Château-Thébaud "La Minée" dry white 2022

[Download the press kit explaining this historic adventure in the "attached documents" tab](#)

Technical Sheet written by the domaine:

Description:

"A piece of land called La Minée, dependent on the said Seigneurie of Navineaux [...] to be planted and improved in the next month of May with good Muscadet plants"

This lease of 1616 is the first written mention of Muscadet. We have put all our expertise into the restoration of this old vineyard: horse-drawn work, manual harvesting, 3-year aging in foudre, barrel, and amphora. A great wine of terroir, the result of patient research and a testament to our attachment to the region.

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

Color: White

Rock: Gneiss

Grape Variety: Melon de Bourgogne

Vineyard: Parcel selection of 65-year-old vines, with low yield. Organic farming. The soils are plowed by horse and the harvest is manual, in crates, with sorting at the plot.

Vinification & Aging: Pneumatic pressing of whole bunches with juice selection. Light cold settling. Alcoholic fermentation with indigenous yeasts followed by malolactic fermentation. Aging for 36 months on lees, in foudre, barrel, and amphora, with regular stirring.

Food & Wine Pairing: Lobster, scallops, cooked shellfish, noble fish.

Fans of Lieubeau family wines, you will appreciate the organic wines from the [Domaine de l'Ecu](#) signed by Fred Niger.