



ABOUT THE ESTATE

- Domaine du Grand Mouton was founded in the mid-20th century by Louis Métaireau, one of a handful of producers responsible for restoring the reputation of the Muscadet appellation.
- Based around the Grand Mouton vineyard, this nine-hectare plot provides vines that were planted as long ago as 1937.
- Vines are tended organically and are situated on two different soil types, both of which bring different characteristics to the wines.
- Aging is done traditionally, on the lees over the winter.
- These wines show the nuance that Muscadet can produce, as each cuvée displays its own distinct personality while still remaining true to their appellation.

APPELLATION

Muscadet Sèvre et Maine

SUB-REGION

Nantes

GRAPE VARIETY

100% Melon de Bourgogne

FARMING

Sustainable, Organic

SOII

Gneiss, granite, amphibolite

VINEYARDS & VITICULTURE

From the Grand Mouton vineyard and made from the oldest vines, which were planted in 1937 and 1945.

HARVEST & VINIFICATION

Manually harvested. After primary fermentation, the wine spends six months sur lie. After secondary fermentation, using yeast from the primary fermentation, the wine is then aged sur lattes for 12 months.

ALCOHOL BY VOLUME

12.0

PACK SIZE

12x750mL



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