Claude Branger

Muscadet "Le Fils des Gras Moutons"

Growing Region:

Muscadet Sèvre et Maine, Loire Valley, France.

Terroir:

Brittany's great shelf of granite.

Grapes:

Melon.

Vinification notes:

Classic *sur lie* ageing.

Tasting notes:

Lemon freshness, sea salt minerality, crisp spice and zest. Perfect with fresh oysters!

Claude Branger

Muscadet "Terroir Les Gras Moutons"

Growing Region:

Muscadet Sèvre et Maine, Loire Valley, France.

Terroir:

Brittany's great shelf of granite. Les Gras Moutons is a famous single vineyard with vines that average 50 years of age (with one block nearly 100!). Topsoil is very shallow and rocky with a seam of amphibolite, a greenish metamorphic rock.

Grapes:

Melon.

Vinification notes:

Extended *sur lie* ageing (12-14 months).

Tasting notes:

A nose of lemon, sea salt, and bread, this is ripe, round, saline and endlessly interesting.