Claude Branger Muscadet Sèvre-et-Maine





Muscadet Sèvre et Maine Cru Monnières-Saint Fiacre 2018

Just surpassing the 2019 Château-Thébaud, the 2018 Monnières Saint-Fiacre, a pure Melon de Bourgogne from a plot of vines planted on amphibolite soils, reveals aromas of flowers, citron oil, apricot, pear and herbs. Medium-bodied, chiseled and crystalline, it's pure and tense with a fresh mid-palate and a penetrating, saline finish.

92 pts- Yohan Castaing, The Wine Advocate, August 2023

Sébastien and Claude Branger's 2018 Monnières- Saint Fiacre is also produced solely from the les Gras Moutons vineyard, but a filet section where the gneiss minerality defines the soil. The wine is given a minimum of thirty-three months aging sur lies prior to bottling. The 2018 version is a stellar wine, offering up a bright and complex bouquet of lemon, breadfruit, sweet nutty tones from the extended aging on the fine lees, wet stone minerality, a touch of ocean breeze and a topnote of dried flowers. On the palate the wine is bright, full-bodied, focused and mineral-driven, with lovely depth at the core, a superb spine of acidity, excellent balance and grip and a long, complex and gently briny finish. This is outstanding Cru Muscadet!

94 pts- John Gilman, View from the Cellar, July-August 2023

