

DOMAINE CHÉREAU CARRÉ - LOUISE CHÉREAU VICES & VERTUS ORGUEIL MÉTHODE TRADITIONNELLE BRUT



100% Melon de Bourgogne, the traditional grape of Muscadet. Golden in color with creamy bubbles. Soft and fresh with lively acidity. A delicious accompaniment to a tray of oysters or on its own as a dreamy aperitif. Pairs wonderfully with fruit tarts and pies.

The fruit comes from 40-year-old vines at the winery's Chasseloir estate, a prime location on the Maine river on schist soils.

Made entirely in-house using the *méthode traditionnelle*. After initial fermentation in underground cement tanks, the wine undergoes a secondary fermentation in bottle and is aged on the lees for nine months. The dosage of 7g/L (Brut) was chosen to accent the freshness and aromatics and was done with grape must from estate fruit. The grapes all come from the 2018 harvest in the inaugural release of Orgueil. Disgorgement was done by hand at the winery. The liqueur de tirage is made from an older vintage of their Comte Leloup Muscadet.

Domaine Chéreau Carré occupies one of the most privileged positions in the Loire-Atlantique department of France, in the heart of the Muscadet Sèvre-et-Maine appellation, directly at the confluence of the two rivers. This family-owned winery has been an innovator since the 1960s by focussing on the advancement of the Sèvre-et-Maine appellation through their exploration of their numerous single vineyards. They have assembled some of the most prized old vineyards in the region. The family winery is run by father and daughter team Bernard Chéreau, the second generation, and Louise Chéreau, the third. Their family's origins reach back to the 11th century in the region and the founder of the winery, Bernard Chéreau senior, was the first to age Muscadet wines on the lees, a method which became an integral part of the appellation in 1977. Both father and son pioneered bottle-aged Muscadet meant to improve with time in the cellar and they were the first in the region to place an emphasis on this quality. First and foremost, Chéreau Carré is a terroir-first domaine, with two generations working closely together, striving for the clearest expression of each of their old single vineyards. As the voice of the new generation, Louise Chéreau is shaking things up by creating fresh new expressions of traditional grapes and terroirs with her new line called Vices & Vertus.

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Tasting Note:

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Shelf Talker:

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ORGUEIL MÉTHODE
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