

DOMAINE CHÉREAU CARRÉ LE CLOS DU CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET DE SÈVRE-ET-MAINE



100% Melon de Bourgogne. This wine is only produced in the best years, and ages optimally from 2 -7 years after bottling. Pale with green highlights. Fresh and fruity aromas of pear and white flowers. Flavors of citrus and green apple. Full bodied, very elegant, pure and clean. Pair with seafood, white fish, cheese or white meat with sauce. Great vintages of Le Clos are capable of aging gracefully for decades in bottle.

Le Clos du Château L'Oiselinière is certified in the new classification of Muscadet called Crus Communaux. The vines are planted on a sunny, south-facing orthogneiss dome, near the village of Vertou, directly on the confluence of the Sèvre and Maine rivers, in Muscadet, Loire Valley, France. The vines are 80 years old, from 8 acres at the very top of the dome. The vineyard is in a very idyllic setting within a natural clos, protected on one side by the surrounding woods and on the other sides by the river (which also moderates temperatures for even ripening.)

The grapes are harvested by hand. After fermentation with selected indigenous yeasts in temperature-controlled stainless-steel tanks, the wine is aged for 31 months sur lie in underground concrete vats, followed by a minimum of 2 years aging in bottle before release.

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 focusing 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:

DOMAINE CHÉREAU CARRÉ LE CLOS DU CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET DE SÈVRE-ET-MAINE

100% Melon de Bourgogne. Fresh & fruity aromas of pear & white flowers; flavors of citrus & green apple; full bodied, very elegant, pure & clean.

Shelf Talker:

DOMAINE CHÉREAU CARRÉ MUSCADET LE CLOS DU CHÂTEAU L'OISELINIÈRE



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