

# DOMAINE CHÉREAU CARRÉ L'ORÉE DU CHÂTEAU LA TURMELIÈRE, CHÂTEAU-THÉBAUD MUSCADET DE SÈVRE-ET-MAINE



100% Melon de Bourgogne. Pear, citrus, honey, salt, wet-stone minerality and slight smokiness. Beautifully rounded and rich with wonderful complexity. Very dry with soft acidity. Fresh and lively. Exceptional capacity for aging. Pair with fish in cream sauce, cheeses or white meats.

The castle of La Turmelière is an old property situated in Château-Thébaud along the Maine River in Muscadet, Loire Valley, France. Château-Thébaud, a little south of Nantes, is one of ten villages certified in the new classification of Muscadet de Sèvre-et-Maine called Crus Communaux. "L'Orée" means "The Edge." Melon de bourgogne vines are planted on a decomposed granitic subsoil at the edge of the woods in an idyllic setting. After hand-harvesting, alcoholic fermentation occurs in temperature-controlled stainless steel tanks.

After fermentation, the wine ages on the lees for 43 months underground in cement tanks before bottling. Bottles are kept at the winery for six months to five years before they are released. This aged Muscadet is made only in the best years.

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:

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## Shelf Talker:

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CHÂTEAU-THÉBAUD  
TURMELIÈRE  
MUSCADET



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