

DOMAINE CHÉREAU CARRÉ CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET



100% Melon de Bourgogne. Pale yellow color with green hues. Aromas of citrus, orchard fruit, lots of apple and wet-stone minerality. Delicate, fresh and bright. Flavors of stone-fruits and citrus are highlighted by juicy acidity, minerality and a soft, enticing finish. A beautiful apéritif. Pair with charcuterie, oysters, seafood, fish and cheeses.

Château de l'Oiselinière de la Ramée is an 18-acre vineyard that has belonged to the family since 1960. The vines here 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 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). One would struggle to find a more natural and biologically diverse vineyard in the region. The vines are 40 years old. The grapes are harvested by hand. After fermentation with selected indigenous yeasts in temperature-controlled stainless-steel tanks, the wine is aged for six months sur lie in underground concrete vats with regular bâtonnage, followed by 12 months 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE CHÉREAU CARRÉ CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET

100% Melon de Bourgogne. Aromas of citrus, orchard fruit, lots of apple & wet-stone minerality; delicate, fresh & bright; flavors of stone-fruits & citrus are highlighted by juicy acidity, minerality & a soft, enticing finish.

Shelf Talker:

DOMAINE CHÉREAU CARRÉ CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET



100% Melon de Bourgogne. Pale yellow color with green hues. Aromas of citrus, orchard fruit, lots of apple & wet-stone minerality. Delicate, fresh & bright. Flavors of stone-fruits & citrus are highlighted by juicy acidity, minerality & a soft, enticing finish. A beautiful apéritif. Pair with charcuterie, oysters, seafood, fish & cheeses.

AN EASTERLY WINE SELECTION