

DOMAINE CHÉREAU CARRÉ LES TERRASSES DE LA CANTRIE, MONNIÈRES SAINT-FIACRE MUSCADET SÈVRE-ET-MAINE



100% Melon de Bourgogne. The wines of Monnières-Saint Fiacre are fleshy and creamy in texture, with a subtle yet refreshing touch of bitterness at the finish. They deliver aromas of citrus fruit, orange blossom, and exotic fruit, often combined with balsamic notes like wax or honey.

Château de la Cantrie is 27 acres of terraced vineyard overlooking the Sèvre river a little south of Nantes, in the zone of Monnières Saint-Fiacre, now part of the Muscadet Crus Communaux designation. The soil is volcanic schist and clay. The vines were planted 1940-80. Fermentation in stainless steel with native yeasts. Aged 35 months on the lees in underground cement vats, 2-5 years in bottle.

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
LES TERRASSES DE LA CANTRIE
MONNIÈRES SAINT-FIACRE
MUSCADET SÈVRE-ET-MAINE

100% Melon de Bourgogne. Aromas of citrus, orange blossom & exotic fruit, with balsamic notes of wax & honey; fleshy & creamy, with a subtle, refreshing touch of bitterness at the finish.

Shelf Talker:

DOMAINE CHÉREAU CARRÉ
LES TERRASSES DE LA CANTRIE
MONNIÈRES SAINT-FIACRE,
MUSCADET
SÈVRE-ET-MAINE



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