

VIGNOBLE OLLIVIER-COTTENCEAU

CLISSON

Domaine de la Grenaudière



Located on the district of Maisdon-sur-Sèvre, Grenaudière Vineyard stretches on 28 hectares, inherited from several generations of vine-growers. Handed down from father to son since the 17th century, the winery was managed by Jean Luc and his brother Guy until 2022. Jean Luc's daughter, Mathilde and her business partner Stephane Cottenceau took over in 2022. They're both oenologist and have a back ground in winemaking since 15 years. Within a year they brought their footprint and launched three new product, including an Orange Wine, a Pet Nat and a dealcoholized wine.



100%
Melon de
Bourgogne



50-53.6°F
10-12°C



5-10 years



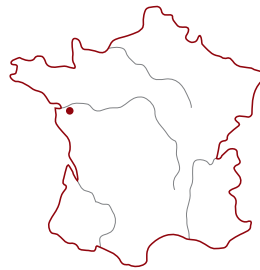
35-65 years
old



Sustainable



45 hl/ha
20 000 bts



VINEYARD : 4 ha vines

LOCATION : The Domain stretches on sunny hills situated between Sèvre and Maine, those two rivers whose give the name of the appellation «Muscadet Sèvre et Maine».

SOIL : On granitic rocks in the south east part of Nantes

EXPOSURE : South

TERROIR

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Pressing and meticulous settling during 12 to 24 hours

FERMENTATION : The alcoholic fermentation is made in three portions separated in stainless steel vats with AC controled temperature for about 17 days at 18 - 20°C

MATURATION : Ageing on the lees for a minimum of 2 years by law. Vignoble Ollivier-Cottenceau usually keeps it for 5-6 years before to release it

TASTING NOTES



Medium gold



Stone fruit & apricot



Energy & drive on the palate with
cleaning acidity

FOOD PAIRING

Pork loin & rosemary

White fish & buttery sauce

Matured cheese