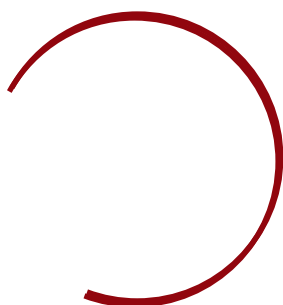


# VIGNOBLE OLLIVIER-COTTENCEAU

## VIN DE FRANCE

Domaine de la Grenaudière - L'Original



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



53.6°F  
12°C



0-2 years



35-65 years  
old



Sustainable



50 hl/ha

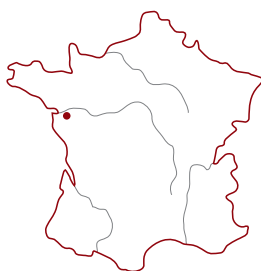


## TERROIR

**VINEYARD** : 0.5 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** : Terroir granitic. Clay-loam soil



## WINEMAKING

**HARVEST** : Mechanical harvest.

**VINIFICATION** : Orange wine (white wine of maceration)

10 days maceration with alcoholic fermentation on skins he alcoholic fermentation is made in three portions separated in stainless steel vats with controled temperature for about 17 days at 18 - 20°C.

**MATURATION** : Ageing on lees in ovoid tanks for 6 months.

## TASTING NOTES



Bright amber color



Fresh and delicate nose. Orange peel and gentian aromas.



Refreshing bitterness and silky tannins, reflects its complexity.

## FOOD PAIRING

Spices Asian cuisine

Blue cheese