

VIGNOBLE OLLIVIER-COTTENCEAU

MUSCADET SÈVRE & MAINE SUR LIE 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 years



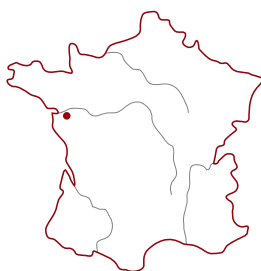
35-65 years
old



Sustainable



55 hl/ha
60 000 bottles



VINEYARD : 22 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 : Siliceous sandy gravelly, granitic on Maine hill

EXPOSURE : South west

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 vats equipped with a Thermoregulation during 17 days with a temperature of 18 - 20°.

MATURATION : Lee stirring to give complexity to the wine. The wine is released in April following the harvest.

TASTING NOTES



Pale gold



Fresh fruits aromas & green apple



Citrus flavors & tiny spices notes

FOOD PAIRING

Frog legs & garlic

Seabass filet

Sea food Pizza