



DOMAINE DE LA GRENAUDIÈRE

Muscadet Sèvre Et Maine

Lemon-bright, sea-kissed and bone dry, Muscadet is the vinous child of the cool Atlantic and the Loire's river plains, a grape that screams of the sea and promises easy pleasure. Melon de Bourgogne, the vibrant grape that makes Muscadet, is the life-blood of the Ollivier winemaking family, as they've been crafting wines at the meeting of the Sèvre and Maine rivers on France's Atlantic coast since the eighteenth century. North Berkeley Imports' Muscadet is a special selection of older-vine fruit aged on fine lees for more body and texture, while preserving the tangy citrus kick that makes Muscadet so thirst-quenching.

WINERY: Domaine de la Grenaudière

WINEMAKERS: Jean-Luc and Guy Ollivier (brothers)

ESTABLISHED: 1800s

REGION: FRANCE • Loire Valley • Maisdon-sur-Sèvre

APPELLATION: Muscadet Sèvre Et Maine AOC

BLEND: 100% Melon de Bourgogne

VINEYARDS: Maisdon-sur-Sèvre sits at the confluence of two rivers, the Sèvre Nantaise to the north and the Maine to the west. The family's vineyards are found on the banks of each, to best take advantage of the different terroirs each side offers. On the Maine, sandy/gravel rich soils have granite sub-soils; on the Sèvre, gravelly soils reveal sub-soils of schist.

AGE OF VINES: 25 to 60 years

WINEMAKING: Hand-harvested. Grapes are pressed full-cluster then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks and in cement tanks. Aged also in tank, with lees stirring.

TASTING IMPRESSIONS: Aromas of grapefruit rind, white flowers, crushed oyster shells. Ripe fruit with a nervous, taut core; refreshing and vibrant.

PAIRING SUGGESTIONS: Fresh shellfish (oysters, especially); sushi; as an aperitif



NORTH BERKELEY IMPORTS

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