

DOMAINE DE LA GRENAUDIÈRE

Winegrowers in Muscadet since 1723.

Year Founded: 18th Century

Region: Loire Valley, Maisdon-sur-Sèvre, France

Owner/Winemaker: Mathilde Ollivier and Stéphane Cotteceau

Fun Fact: Today, there are only a few winegrowers - out of all the Muscadet appellations - who produce only the Melon de Bourgogne grape variety.

-HVE3 Certified Sustainable-

Mathilde Ollivier and Stéphane Cotteceau represent the 8th generation of winegrowers at the Domaine de la Grenaudière, taking over from Guy and Jean-Luc Ollivier. The first generations were polycultivators like the majority of farms at the time. Over time, the family business specialized in the vineyard and the production of quality dry white wines. For 150 years, 4 generations have succeeded one another to get the best out of the Melon de Bourgogne (Melon B) grape variety, emblematic of Muscadet.

Located between the Sèvre and Maine rivers, the vineyard is planted on granite soils of the Armorican Massif. It is an opportunity for us to be on the terroirs of the Crus Communaux Clisson and Château Thébaud. Clisson Soil: coarse texture of sand and pebbles, very dominant and not very fertile. The subsoil is Clisson granite. Château Thébaud: stony soil but more generally sandy (from decomposed granite) and shallow. The vines are located on a subsoil of granodiorite (calc-alkaline granite) and gneiss from this granite. Planted almost exclusively in Muscadet,

Melon de Bourgogne is a compact grape variety with small yellow berries. This variety produces dry white wines with a beautiful freshness. Originally from Burgundy as its name suggests, Melon B is a cross between Pinot Noir and Gouais Blanc. This not very aromatic grape variety reveals and expresses the diversity of the Muscadet terroirs.

At Domaine de la Grenaudière, the wines are aged on lees for between 6 and 60 months. We mature the wines in underground glass tanks. The very good thermal inertia of these underground vats allows for quality storage and maturation. This is the result of meticulous and well thought-out work from the vineyard to the winemaking. Maturing on the lees gives the wines great stability and optimal maturation, giving them fatness and aromatic complexity.



Domaine de la Grenaudière 2022 Muscadet

100% Melon de Bourgogne. 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. Aromas of grapefruit rind, white flowers, crushed oyster shells. Ripe fruit with a nervous, taut core; refreshing and vibrant. Pair with fresh shellfish (oysters, especially); sushi; as an aperitif.

90 Points - James Suckling - "A pretty nose of lemons, herbs, malt and some seashells. It's medium-bodied with fresh acidity. Round and comforting with a fruity and mellow finish."