

# CHATEAU THEBAUD



## MUSCADET SEVRE ET MAINE CHATEAU THEBAUD 2014

History : Recognized as communal cru CHATEAU THEBAUD since 2016. This wine is raised on its lees during 48 months in closed tank without racking. The lees has stirred every six months for a better complexity aromatic and terroir expression.

Grape varieties : 100 % melon de bourgogne

Colour : dry white

Surface : 0.87 ha

Age of the vines : 61 years

Soils : Lime sandy ground, metamorphic rock ortho gneiss

Tasting notes : Light yellow with nuances of amber yellow, flattering and mineral nose. Fennel, black licorice, citrus fruits.

Powerful and generous, with a slightly saline finish ...

Food pairing : Aperitifs, Seafood, scallops, poultry with cream, marinated fish, cheeses ...

Serving temperature : 12-14 °C

Laying down time : 8 - 10 years



vigneron  
independant



Harvest : 18 September (during 1 day)

Vinification : fermentation at 18

Aged : closed tank without racking with stirring the lees on 48 months

Winemaker: Drouard Pascal

Alcoholic degre : 12.00 %

Residual sugar: 1.5 g/liter

Overall acidity: 4.50 g/liter

Sulfites : 30 mg/l

Bottle : muscadet

Cork: cork Diam 10

Wodden case : 6 bottles Estate-bottled

The estate works using reasoned culture.

