

DOMAINE HAUTE FÉVRIE

SÉBASTIEN BRANGER

VIGNERON-INDÉPENDANT EN MUSCADET

Appellation: Vin de France

Average age of vines : 5 years

Grape Variety: 100% Chardonnay, clone 809
(« muscaté»)

Harvested by hands

Vinification and ageing: Direct pressing of the bunches. Settling after 18 to 24 hours. Classic fermentation of 2 to 3 weeks with temperature regulation between 16 and 18°C. Aging on lees for 6 to 8 months.

Cuvée of young vines planted in 2019 on the earliest land of our Domaine which dominates the slopes of the Sèvre (gneiss).

Clone 809 is a variety with a more pronounced aromatic profile than a classic Chardonnay, giving it a muscat palette on the palate. Aging on fine lees for 6 months, without stirring, keeps tension and vivacity for a wine to drink in its youth.

Chardonnay