









La Berriere

Muscadet, Cotes de Grandlieu, Sur Lie 100% Melon de Bourgogne

This estate bottled wine is produced from vines up to 60 years old on a rocky soil which gives the wine its minerality. Low yields produce the high quality grapes cultivated by Sylvain. After fermentation, the wine remains on their fine lees for at least 6 months with a batonnage every two weeks.

The wine is fresh and has unusual depth and minerality. Thanks to its exceptional terroir, the wine is very floral and will develop fuller flavors with ageing.

Great with Seafood, white meats, cheese or on its own.

2016 Vintage - Best Buy Wine Enthusiast

This is a fruity wine, gentle with its white fruits and citrus flavors. It has just a touch of minerality from the granite soil that brings out acidity and a tangy aftertaste. Drink this refreshing wine now.

Domaine des Bretaudieres, producer of "La Berriere" is situated 20km south of Nantes in the Cotes de Grandlieu AOC near the lake called 'Lac de Grand Lieu' which has an impact on the climate of the 195 acres vineyard. Not far from the Atlantic Ocean the maritime influence is notable and helps, together with the lake, to mature the grapes earlier than the rest of the Muscadet area. Sylvain, together with his wife Magaly, continued the hard labor of his father and grandfather but with a new style. They both are in their early forties and have a great depth of knowledge for making traditional Muscadet aged on their lees.



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