

Maison Bretonniere Muscadet



THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Muscadet

CEPAGE: 100% Melon de Bourgogne

WINEMAKING: 35 year old vines on green gneiss soil over clay. Vinification and elevage is in concrete vats which are buried underground – brief aging on the lees for 6 months before bottling.

ALCOHOL BY VOLUME: 11.5%

THE STORY

Maison Bretonnière has been in the Charpentier family for four generations. Since 1989, the estate has been run by the two brothers, Pierre-Yves and Patrice. Both tend the vineyards and while inside, Pierre-Yves takes care of the vinification while Patrice handles the office work overseeing sales & administration. The estate is located in the village of Le Landreau.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

