



DOMAINE DE LA FRUITIÈRE

Muscadet Cru Château Thébaud

Granite rock was used for centuries to build the massive fortresses that dot the landscape of Muscadet. Its density and structure were rarely breached by arrow, cannonball, or the good 'ole medieval siege. Because of its density and the fact that it is everywhere in Muscadet, its unclear why anyone would think that this was the place to plant hectares and hectares of vines. That's what riverbeds are for, right?

Well, the Romans might have gotten a few things wrong in France (see the 1st century BC through the 5th century AD for reference) but they did get something right: they planted a ton of grapevines on this lunar rock of a landscape. Today, this area is called Muscadet and is home to over 8,000 hectares of vines of Melon de Bourgogne.

Domaine de la Fruitière farms over 40 hectares of this and produces both Muscadet Sèvre et Maine as well as Vin de Pays from grapes such as Chardonnay and Sauvignon Blanc. It can be argued that Muscadet, in France's Loire Valley, contains the most diverse array of geological soil types and terroirs than any other appellation in France. Perhaps the most famous of these soils is the kitchen-counter-gorgeous granite of Clisson. The village of Clisson produces classic Muscadet Sèvre et Maine as well as Cru Clisson that is aged for over 20 months sur lie, showing the two extremes of the Melon de Bourgogne grape. Because Melon de Bourgogne generally takes a back seat to any minerality that wants to seep into the vines and into the grapes, it is seen as the ideal vehicle for mineral-expressive wines in France.

Tasting the Lieubeau family's Clisson and Château Thébaud side by side it is easy to understand why the crus were established in Muscadet. Here the mineral punch found in Clisson is more subtle and the potential for the richness and complexity of Melon is revealed. No doubt part of this is from the age of these vines - nearing 70 year old - but also due to the difference of soil - schist and gneiss rather than granite. Aged for 40 months on its lees, it picks up a creamy spiciness that only emphasizes this wine's profound minerality.

ORIGIN

France

APPELLATION

*Muscadet Sèvre et Maine Cru
Château Thébaud*

SOIL

Schist, gneiss, sand

AGE OF VINES

70

ELEVATION

40 meters

VARIETIES

Melon de Bourgogne

FARMING

Conversion to organic (ECOCERT)

FERMENTATION

*Hand harvested, basket press, natural yeast
fermentation in tank*

AGING

40 months in tank on lees

ACCOLADES

91 – 2012 Château Thébaud – Wine Advocate

92 – 2009 Château Thébaud – Wine Advocate



JON-DAVID HEADRICK
SELECTIONS