



FAMILLE LIEUBEAU

Muscadet Cru Goulaine

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. The Romans might have gotten a few things wrong in France, but they did get something right: they planted vines on this lunar rock of a landscape. Today, this area is called Muscadet and is home to over 8,000 hectares of Melon de Bourgogne.

Famille Lieubeau farms over 40 hectares of vines and produces both Muscadet Sèvre et Maine and Vin de Pays from grapes such as Chardonnay and Sauvignon Blanc. Regardless of the varietal, the vines are planted on rock, and in most cases, sheer cliffs of rock through which the roots have to bury for meters for any hydric source. The vines, and the wines, are fed by water that is awash in wet rock. It's not a big shock that the wines smell and taste more like rock and minerals than fruit or flowers. Combine this with the cold Atlantic breezes and you've got an amazing cool climate, high cut, precise bottle of white wine.

The Lieubeau family takes great care to vinify the wines according to exposition, density of granite, and harvest date. Farming for their Folle Blanche, Chardonnay and Sauvignon is certified by Terra Vitis and all of their Melon is now certified organic by Agriculture Biologique. They keep yields as low as possible to produce wines that express the varietal character and terroir – not just acid. These are delicious, vibrant wines that are easily among the best values in the portfolio.

Goulaine is the northernmost of the Crus of Muscadet and is situated between the Loire and Sèvre. While the primary soil of the region is schist, the most esteemed vineyards cluster around Butte de la Roche, an upwelling of a rare bedrock that forms in the upper mantle of the earth's crust – Serpentinite. Goulaine as a Cru is perhaps the most generous with a richness of fruit flavors that are more tropical and fleshy and with a minerality that emerges slowly with age.

ORIGIN

France

APPELLATION

Muscadet-Sèvre et Maine Goulaine

SOIL

Serpentinite

AGE OF VINES

40

ELEVATION

60 meters

VARIETIES

Melon de Bourgogne

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, gentle pressing, natural yeast fermentation in tank

AGING

24 month in underground vats on the fine lees

ACCOLADES

90 – 2019 Muscadet Cru Goulaine – Wine Advocate

93 – 2017 Muscadet Cru Goulaine – Wine Enthusiast



**JON-DAVID
HEADRICK
SELECTIONS**