

La Berrière

Muscadet
Côtes de Grandlieu Sur Lie



Muscadet Côtes de Grandlieu Sur Lie

2021

Like sunshine in a bottle and fresh as an ocean breeze, this mineral-driven Muscadet embraces a creamy, lees-induced mouthfeel alongside a burst of lively acidity to promise (and deliver!) incredible pairing potential. Château de la Grange, producer of “La Berrière” is situated in the Côtes de Grandlieu AOC near GrandLieu lake, just west of Nantes. The lake and maritime influence of the Atlantic join forces to impact the 123-acre vineyard, helping to mature the grapes earlier than the rest of the Muscadet region. Historically, vines have been cultivated here since the 15th century, with the Goulaine family stewarding the property since 1777. Today, Baudouin Goulaine and his son Victor share the helm and continue the centuries long winemaking tradition of cultivating quality fruit to make authentic wines with a true sense of place.

Region: Loire Valley, France

Appellation: Muscadet Cotes de Grandlieu

Vine Age: Up to 60 years

Varietals: 100% Melon de Bourgogne

Soil Type: Rocky

Alcohol: 13.5%

Closure: Screw cap

UPC: # 346137900034

Size: 750 mL

Vinification: Extended aging for seven months on lees with battonage once a month gives the wine additional structure and texture.

Tasting Notes: 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 aging.

Food Pairing: Delicious with fresh oysters and mussels, flakey white fish, smoked salmon, and herbed goat cheese.

*“This wine is young, bright and fresh.” - Roger Voss
4X Wine Enthusiast “Best Buy”*

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