

# Domaine Les Grands Presbytères Muscadet Tradition, Muscadet Sèvre & Maine Sur Lie



**Producer:** Domaine les Grands Presbytères  
**Winemaker:** Pierre Henri  
**Country of Origin:** France  
**Region of Origin:** Loire  
**Grapes:** Melon de Bourgogne 100%  
**ABV:** 12%  
**Case Size:** 6x75cl  
**Vintage:** 2015  
**Closure Type:** Screw Cap



## The One-Liner

Delightful, traditionally made Muscadet from the star of the region.

## Tasting Note

Crisp, flinty notes with a hint of lemon on the nose. The palate has fresh, zesty, savoury bites with hints of green apple along with yeasty lees notes. A lovely classic Muscadet with character and flavour representative of the vintage.

## Producer Details

Domaine les Grands Presbytères is based in St Fiâtre, southeast of Nantes, at the mouth of the beautiful River Loire and was established by Nelly Marzelleau's grandfather in the 1950's. St Fiâtre is considered one of the best sites for Muscadet Sèvre et Maine due to its soil composition, mainly granitic gneiss with loose flints. Nelly Marzelleau runs the estate and is passionate about everything from vine to bottle. Wines are made from vines close to 50 years in age - a rarity in the area as most are dug up after 40 years. Nelly qualified in vinification and winemaking top of her class and completed her first vinification in 1985, aged 18.

### In The Vineyard

The vineyard lies on one of the best sites in Nantais at St Fiacre. Here the soils are layered with 'orthogneiss', a cracked mineral rich rock through which the vine roots weave and nourish the vine. 'Vieilles Vignes' is made from Nelly Marzelleau's oldest 45 year old vines - a rarity for Muscadet where most are dug up after 40 years.

### In The Winery

Made traditionally at this small estate. The grapes were hand-picked, lightly pressed to keep all the delicacies and purity of flavour and fermented at cool temperatures to preserve aromas. The wine was left on its fine lees until the following spring to add complexity and extra zest.

### Awards & Press

2013 Vintage: Sommelier Wine Awards 2015 - Silver

2012 Vintage: Sommelier Wine Awards 2014 - Silver

2012 Vintage: Decanter World Wine Awards 2013 - Bronze

2013 Vintage: "Dry and crisp, with lemon, lemon rind and other citrus notes on the nose, and a mineral, salty palate. Good value,' said team leader Laura Rhys MS, with Oscar Miller of Vinoteca King's Cross adding: 'Simple, floral, very fresh with scratched lemon peel notes.'" Sommelier Wine Awards 2015, Judges Comments

### Food Recommendations

Begs for shellfish on ice, but would also work well with fresh white fish and roast chicken.

2012 Vintage: "Oyster minerality sits alongside sea spray iodine, lemons and limes, and daffodil aromas"  
"Herbal and subtle, with wax and honeyed notes, this has a creamy texture with steely backbone" Sommelier  
Wine Awards 2014, Judges Comments

**Notes**

2015 was a very ripe vintage, bringing depth of fruit to a traditionally lean wine.