

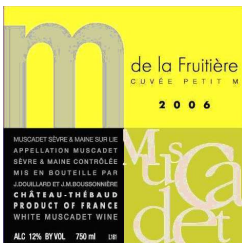


The village of Chateau-Thébaud sits on a hill overlooking the Maine river as it winds through the soft, rolling hills of the Nantais, just south of Nantes. This fertile area of France is particularly blessed with extraordinary mineral deposits, and Chateau-Thébaud profits from this perhaps more than most. From its vantage point at the top of the hill, Domaine de la Fruitière overlooks its holdings of old vine Melon planted on soil filled with granite, mica, and schist.



The granite forms the base of the soil, and as it has been eroded for centuries and centuries, small fissures have formed, allowing the roots of these vines to plunge deep into the rock, stealing precious minerals to send back up to the surface. Even without knowing this, you would certainly taste it in the wines.

Jean Douillard & Jean-Michel Boussonniere are obsessed with making sure that he extracts as much of this minerality from the soil as he can. As such, they use only natural vine treatments, leaving a final grain that is pure and ready for the crush. There is an aggressive de-leafing and a green harvest that is still a rarity in the region. At harvest, the team goes over every grain as it is destemmed, culling any under-ripe grapes and sending the rest on to press, ferment, and then sit quietly on their fine lees all through the cold Nantais winter. These wines are crisp, pure, mineral, and delicious. Someone pass the oysters!



**Muscadet Sevre et Maine Sur Lie “Petit M”**

100% Melon de Bourgogne from 25-50 year old vines planted on mica and schist. Heavy triage before press and slow, controlled fermentation. Aged in stainless steel tanks for 7-9 months.

**Chardonnay de la Fruitière**

100% Chardonnay from granite, mica, and clay soils in Muscadet. Aged in stainless steel tanks for 8 months before release. Rich and crisp at the same time, with an underlying mineral backbone.



**Jardin de la Fruitière**

50% Chardonnay & 50% Melon de Bourgogne. Aggressive vineyard and pre-crush triage. Aged in stainless steel for 6 months before release.

**About Muscadet**

Muscadet, although not as well known in the United States as it is in France, is the largest white wine appellation of the country. Several smaller appellations make up the general area of Muscadet including Muscadet Sèvre et Maine, Muscadet Coteaux de la Loire, and Muscadet Coteaux des Grands Lieux. The most famous is Muscadet Sèvre et Maine.

One of the only appellations to require ageing on the lees and to name this requirement in the name of the appellation, Muscadet Sèvre et Maine only comes from the best parcels of the region and must follow strict guidelines.

The Melon de Bourgogne grape, also called Muscadet, was brought to the region centuries ago from Burgundy. It flourished in this new environment and became famous in France for its ability to complement to saltiest of oysters and shellfish of the region.

Chardonnay is also grown in the region and is added to Melon de Bourgogne to make declassified wines. The combination of Chardonnay and Melon often produce wines with lovely exotic aromas with great cut and precision.