



DOMAINE PIERRE-LUC BOUCHAUD « Château Thébaud »

MUSCADET SÈVRE & MAINE SUR LIE

Domaine Pierre-Luc Bouchaud's 'Château Thébaud' has a nose that displays beautiful aromatic complexity. It is dominated by the alluring qualities of candied citrus, herbs, and slight notes of smokiness. The palate is full a delicate yet powerful balance of tension that is effortlessly teased by a touch of bitterness.

Made from 100% Melon de Bourgogne, this arid soil is perfect for these vines to thrive. They are planted in soil comprised sandy-clay soil with a granite terrain.

Located at a stone's throw from Arles, in the direction of Saintes-Maries-de-la-Mer, sits an authentic Camarguais domain. This 16th century building, composed of 10 hectares of vineyards and 70 hectares of cereals land, was occupied by the Count of Bouchaud and his family until 1975, when the domaine was sold to the order of the Benedictine monks. Since 1962, the Bonistalli family has been farming this land. Stephan, the grandson, passionately cultivates these lands, to offer you sun-drenched wine of the Camargue.

ORIGIN

LOIRE, FRANCE

APPELLATION

Muscadet Sèvre et Maine
sur Lie

VINEYARD

Granite terrain with
sandy-clay soil

BLEND

100% Melon de Bourgogne

FARMING

Hand-harvested

AGING

Aged on fine lees for +/-
30-months

ALCOHOL CONTENT:

12%

ACCOLADES FOR 2018

This wine has not yet been rated.

