

## Jérémie Huchet

France - Loira - Château Thébaud





Ownership/Founders Jérémie Huchet / Constant Huchet Start of Activity 1680 Vitiviniculture Traditional / Certified Organic Hectares 67 Bottles produced 250.000

## LA BRETESCHE BRUT NATURE

100% Melon de Bourgogne

**Production area:** Château de la Bretesche / Loire - France **Terrain:** graniti di Château Thébaud. Suolo poco profondo costituito da composti grossolani. La roccia madre presenta

delle faglie verticali mutate nel tempo

Harvest: manual

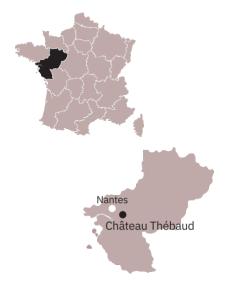
Vinification: Rapid pneumatic pressing to avoid oxidation

Refinement: 24 months on the lees

**Color:** pale straw yellow

Fragrance: flavors of anise, lemon peel, iodine

Flavor: crisp with a long finish Alcoholic Grade: 12% vol



It was in 2001 that Jérémie, then a young winemaker, took over the reins of the family estate, which had been in operation for four generations. Today the vineyards extend over four different terroirs: the Domaine de la Chauviniere, on the coteaux de la Maine (Château Thébaud granite); the Clos des Montys, on the hill of Goulaine marsh; the Château de la Bretesche, in the area of the Sèvre; the Templerie, a well ventilated hill over Clisson granite. The winery currently operates 50% in organic farming (the remaining 50% is in conversion). Indigenous yeasts, leading-edge technologies, long maturation on the lees and a particular attention to separated vinification of the grapes, are the key to obtaining the best expression on every single terroir in Jérémie's Muscadets.