CUZZIOLGRANDIVINI

Jérémie Huchet

France - Loira - Château Thébaud



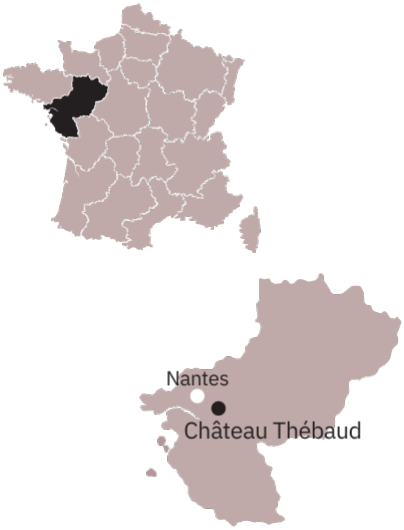
Jérémie HUCHET
VIGNERON EN MUSCADET

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.