



Julien Braud started his winemaking career at Domaine du Fief aux Dames, his parents' estate. In 2012, he took over 3 hectares from the family's estate to found Domaine Julien Braud. Located in the village of Monnières, in the Sèvre et Maine appellation, the vineyard now stretches over 13 hectares. Julien Braud works organically and has also incorporated biodynamic approaches. He uses horses in his vineyards to minimize soil compaction

Loire Valley vintage 2020 : A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes

## DOMAINE JULIEN BRAUD

### LES GRANDS QUARTERONS 2020

**APPELLATION:** Muscadet Sèvre & Maine sur Lie

**GRAPE VARIETY:** 100% Melon de Bourgogne

**VITICULTURE:** Certified organic

**ABV:** 12%

**SOIL:** Shallow, sand-silt soil formed from the alteration of gabbro

**AGE OF THE VINES:** A blend of two plots planted in the 50's and the 80's

**YIELD:** 45 hL/ha

**HARVEST:** 100% manual

**VINIFICATION:** Grapes are brought to the cellar in 600L palox and then transferred by gravity into the press. After a slight settling, the juice is vinified in the respect of the terroir and the vintage. Fermentation starts spontaneously with indigenous yeasts. It takes place slowly at a temperature between 18 and 20°C for about a month. Some stirring is done before winter. There is no malolactic on this cuvée. Harvested at the right PH, the wine can avoid this second fermentation, in order to keep more acidity and freshness

**TOTAL SO2:** 45 mg/L

**AGEING:** Aged 12 months on lees in glass-lined, underground cement vats

**TASTING NOTES:** A fresh, briny bouquet that opens with notes of citrus fruit. On the palate, we appreciate the salinity, fruitiness, persistence and power of this wine. Once aromas are opened, they express notes of menthol, anise and liquorice

