



CHATEAU DE LA BOTINIÈRE

MUSCADET SÈVRE & MAINE
SUR LIE

2024

TERROIR

Sandy clays, Gneiss and Schists.

SURFACE

82 ha including 19% agroecological areas
(trees, hedges, pond, etc.).

DENSITY

7,400 vines / ha - Minimum 3,000 for the
AOC

ÂGE OF VINES

26 years

GRAPE VARIETIES

Burgundy melon 100%
Harvested from September 13th to 24th

TECHNICAL TEAM

Agathe RENAULT: Cellar Master

Julien BELLE: Winemaking Consultant

Léa MAZUBERT: Technical director

ACCREDITATIONS



Formerly considered a hunting meeting place for the notables of the Nantes region, the Domaine de la Botinière was transformed into a vast wine estate in 1921 and became an emblematic property of the appellation with the shape of its bottle and its buried tanks.

CULTURAL ITINERARY

- The soils are composed of deep clays which provide a compact structure with a specific aroma of orange peel. The gneiss plots are also important there.
- Guyot pruning: young vines are pruned at the start of the season and the older ones at the end of the season.
- Bioprotection: SO2 levels were halved this vintage.

VINIFICATION & AGING

- Mechanical harvest with on-board selective sorting.
- Stainless steel tanks and underground concrete tanks.
- Cold stabilization of musts for 48 hours.
- Fermentation at 16°C.
- Aging on fine lees for 6 months until bottling. This process protects the wine from oxidation.
- 2 to 3 batonnages to provide finesse.

TASTING NOTES



A pretty pale yellow color with intense reflections.



Complex nose with notes of fruit, citrus and amyl.



Mouth with volume, fat and a beautiful minerality.

FOOD & WINE PAIRINGS

Seafood, pike perch fillet or pike with white butter. Ripened goat cheese. Fruit or rhubarb tarts and dark chocolate desserts.

SERVING 8 to 13°C

CELLARING 2 to 3 years

DEGREE 12%



CASTEL FRERES – <https://www.chateaux-castel.com/fr>
21-24 rue Georges Guynemer 33 290 Blanquefort - France - Tel. : +33 (0)5 56 95 54 00

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME WITH MODERATION.