



2024

TERROIR

Schists, Gneiss and Orthogneiss.

SURFACE

48 ha including 20% agroecological areas (trees, hedges, etc.)

DENSITY

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

AVERAGE AGE OF VINES

23 years

GRAPE VARIETIES

Burgundy melon 100%

Harvested from September 24 to 27

TECHNICAL TEAM

Agathe RENAULT: Cellar Master

Julien BELLE: Winemaking Consultant

Léa MAZUBERT: Technical director

CERTIFICATIONS



Château de l'Hyvernière is a small property in the Muscadet Sèvre & Maine sur Lie appellation. It has a very nice cellar, with around twenty underground vats, allowing optimal work during vinification and thermal inertia, facilitating aging.

CULTURAL ITINERARY

- The soils are composed of light schist, Gneiss and Orthogneiss soils which bring freshness and minerality to the wine, and clay-sandy soils which allow a frank and lively attack.
- Guyot pruning: young vines are pruned at the start of the season and the older ones at the end of the season.
- Ground work.
- Bioprotection: SO2 levels were halved this vintage.

VINIFICATION & AGING

- Mechanical harvest with on-board selective sorting.
- Stainless steel tanks and underground concrete tanks.
- Fermentation at 16°C.
- Aged on fine lees for 8 months.
- 2 to 3 batonnages to provide finesse.

TASTING NOTES



Pale yellow color with green reflections.



Aromatic nose, notes of white fruits and yellow fruits. Some notes of white flowers, a beautiful aromatic subtlety.



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%



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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME WITH MODERATION.