



MUSCADET SÈVRE &  
MAINE SUR LIE



2024

## TERROIR

Schists, Mica Schists, Gneiss, Quartz and Amphipolites

## SURFACE

18.5 ha

## DENSITY

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

## ÂGE OF VINES

23 years

## GRAPE VARIETIES

**Burgundy melon 100%**  
Harvested the September 25

## TECHNICAL TEAM

**Agathe RENAULT:** Cellar Master  
**Julien BELLE:** Winemaking Consultant  
**Léa MAZUBERT:** Technical director

## ACCREDITATIONS



Located in the commune of Pallet, near Nantes, Clos des Orfeilles is a small, confidential wine, which gives its wines a mineral aromatic complexity, with a nice length on the palate. Clos des Orfeilles has an unprecedented aging capacity in this appellation.

## CULTURAL ITINERARY

- Incredible quality and diversity of terroir.
- 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.
- Plot vinification.
- Stainless steel tanks and underground concrete tanks.
- Fermentation between 16°C.
- Aging on lees for 6 to 10 months.
- Assembling the different vats to take advantage of the complementarity of the plots.

## TASTING NOTES



The color is brilliant, with straw yellow reflections.



Intense and complex nose, between exotic fruits, citrus fruits and anise.



The palate is rich, with a complex and persistent aroma, length on the palate, lots of fullness and pleasure as well as a very marked saline side.

## FOOD & WINE PAIRINGS

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

**SERVING** 10 to 12°C **CELLARING** 5 to 10 years **DEGREE** 11,5%



closdesorfeilles.com - 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.