

















## CHÉREAU CARRÉ

**\$19.85**

\* Suggested retail price

# Comte Leloup du Château de Chasseloir Cuvée des Ceps Centenaires 2018

 Sustainable

	Product code	854489
	Licensee price	\$17.26
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Varietal(s)	Melon de Bourgogne (Muscadet) 100 %
	Alcohol percentage	12%
	Colour	White
	Sugar content	1,2
	Closure type	Cork
	Aging vessel type	Once fermented, the wine ages on the

 À boire

lees during 10 months before bottling.  
The bottles are kept at the domain at  
least two years before being released.  
Drink now, but it has 8 to 10 years of  
ageing potential

### ABOUT THIS WINERY

Founded in 1960, the estate produces quality Muscadet Sèvre et Maine. Our wines have always been produced on carefully selected schist terroirs and according to qualitative winemaking techniques. We rely on the quality of our terroirs to elaborate the vintages. Chéreau-Carré is also a family story. Today two generations work hand in hand to manage the four wine estates.

### TASTING NOTES

The robe is yellow with golden reflections. On the nose, the sweetness of slivered almonds and buttery aromas blend together with elegance, with notes of white flesh fruits and citrus fruits.  
The wine persists in the mouth keeping freshness and minerality.

### PRODUCTION NOTES

The harvest is entirely hand picked to preserve the aromas. From the grapes to the press. Once fermented, the wine ages on the lees during 10 months before bottling. The bottles are kept at the domain

Oeno Selections  
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at least two years before being released.

This Muscadet de garde is produced only in the best years.

SELECTIONS  
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