

La Roche Blanche



VINTAGE	2021
REGION	Loire Valley
APPELLATION	Muscadet Côtes de GrandLieu sur Lie
VARIETAL	100% Melon de Bourgogne
ALCOHOL	12 %
TERROIR	Schists, quartz pebbles and flint
INFO	106 Ha (261.93 Acres) total vineyard & 12 Ha (29.65 Acres) single plot La Roche Blanche 50 to 70 year old vines on average 8 to 14 months aging on lees in thermos-regulated glass tanks with regular stirrings. Unfined / Filtered
	TERRA VITIS - HVE 3 farm certified having high environmental Value - IFS V6

About the Estate:

Situated 12 kms (7.5 miles) away from Nantes, within a triangle between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Created in 1864, the estate has been run by the CHOBLET Family for five generations. Jerome Choblet is now fully handling the estate and vinification, and do impressively deliver the expression of his vines within this prestigious and reputed Muscadet Côtes de GrandLieu Appellation (dating back 1994). While using up to date technologies to allow separated vinification and expression of the richness and diversity of each precise "terroir" and parcel, the CHOBLET Family pays particular attention to and respects the environment. The full vineyard is cultivated using Sustainable Agriculture practices since 1980...and among the 1st ones in Loire to be certified TERRA VITIS and HVE 3!

The diversity of the Domaine des HERBAUGES soils and subsoils is clearly expressed in 8 different Cuvées, such as the La ROCHE BLANCHE single plot (acquired by the Choblet family in 2007), each one showing and expressing very precisely the aromas and characteristics of the specific "terroir" they come from. Whatever is the Vintage, La ROCHE BLANCHE delivers the very best possible... ultimate culture from this multiple terroir single plot, amazing berries sorting & attentive vinification.

Tasting Notes:

Following the 2021 early April frost and not very sunny and warm spring, did result on a more "classic" Muscadet vintage; fresh, balanced and a great acidity.

Superbly expressing the rocky, schisteous and flinty terroir. Deep, rich and refreshing nose on mineral and stony accents, then comes crunchy and so fruity nose on exotic notes. Flattering and long palate, keeping the crystalline minerality and appealing acidity and schisteous length and.. A lot more to come!

Food Pairing:

Jerome Choblet does suggest it as an aperitif, with grilled fish or in sauce, shellfish such as lobster or crayfish, poached or steamed salmon, scallops' brochettes, slightly matured goat's cheese.

Press Review: Soon to come

2019 Vint.: "From a vineyard with schist & flint soils, this wine expresses a strong minerality character. It is unusually rich for a Muscadet, although the white-fruit flavors retains minerality and tautness." Roger Voss - Wine Enthusiast