

## Luminescence

### Domaine des Herbauges BRUT



<b>VINTAGE</b>	NV
<b>REGION</b>	Loire Valley
<b>APPELLATION</b>	Méthode Traditionnelle
<b>VARIETAL</b>	40% Melon de Bourgogne 40% Grolleau Gris 20% Chardonnay
<b>ALCOHOL</b>	12.5%
<b>TERROIR</b>	Schists, white pebbles & yellow Granite (mostly on Grolleau Gris terroir)
<b>INFO</b>	7.20 Ha (17.8 acres) devoted to Luminescence  <b>Traditional method</b> , aging 30 months "sur latte" before disgorgement, and 24 months on lees for the Melon de Bourgogne "reserve wine"  3.2 Grs. Residual sugar / L.  <b>TERRA VITIS - HEV 3</b> , farm certified having high environmental value.

#### About the Estate:

Created in 1864 and run by the CHOBLET Family for five generations, the estate is located 12 kms (7.5 miles) away from Nantes, nestled between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Winemaker Jerome Choblet cares for the estate with impressive attention to the unique expression of his terroirs and respect for the environment within the prestigious "**Muscadet Côtes de GrandLieu**" appellation. Dedicated to sustainable agriculture practices since 1980, certified TERRA VITIS and HVE 3!

Harvesting by night to preserve freshness and aromatics, grapes are destemmed and carefully sorted before fermentation at low temperatures. To express the richness and diversity of individual soils, each parcel is vinified separately in state of the art glass tanks (delivering a purity untouched by oak or stainless steel). Extended time "sur lie" develops texture, complexity, and enhances the aromas. This is Jerome CHOBLET's signature! Terroir expression without forgetting the most important: aromatic, fresh, and expressive wines!

**Luminescence Brut** shows Jerome's artistry! Méthode Traditionnelle Brut (RM: vinification, maturing, disgorgement and bottling at Herbauges estate) made from a unique blend of Chardonnay, Grolleau Gris and "reserve wine" from Melon de Bourgogne aged 2 years on lies with weekly stirrings! 30 months maturing "sur latte" for exceptional complexity and texture. Last but not least... Very low dosage (3.2 g/L) to keep zestiness, with lively and fine bubbles!

**Tasting Notes:** BRIOCHE - ZESTY - BREEZY

**New disgorgement for 2023**, and even better!!!

Persistent, tonic, fine and great looking bubbles on an intense, elegant nose of white fruits, toasted brioche and breeziness. So fresh, rich but zesty palate on green apples, ripe citrus with exotic hints. Everything perfectly balanced, long finish with... the ocean breeze. Incredible!

#### Press Review:

2022 disgorgement:

"Jerome Choblet crafts this crisp, fresh and perfumed sparkling wine. The local Melon de Bourgogne grape combines with Grolleau Gris and Chardonnay in a wine with white fruits, lightly creamy and fresh at the end." **90 Points**, Roger Voss, Wine Enthusiast, May 21

"Has a broad feel, with hints of butter, pear and piecrust. The mousse has a racy edge that lends spine and balance." - J.M. Wine Spectator