

Claude Branger

Muscadet Sèvre et Maine



2006 "Terroir Les Gras Moutons Sur Lie"

"Lovers of Muscadet will not want to miss this old vines bottling, and those who don't think this genre exciting need to merely stick their nose in a glass to have their misconceptions corrected! It will be sharply tweaked by aromas of oyster shell, sea water, kelp, quince, pineapple, and lime. Your mouth will be set aquiver by the mineral and citrus intensity of this wine, whose sheer, palpable density of extract is remarkable, not to mention for a wine of only 12% alcohol. 'Palate-staining' is almost too weak a word for the finish. Treat yourself to a bottle from time to time over the next 2-3 years."

91 points-David Schildknecht, The Wine Advocate #178 (August, 2008)

2004 "Terroir Les Gras Moutons Sur Lie"

"This wine could totally revise your sense of Muscadet if you've never tasted a bottling that tries to achieve something more than being a neutral backdrop for a plate of oysters. Notably more concentrated than the Muscadet norm, with admirably ripe apple fruit and nice mineral accents, it is nevertheless quite refreshing and lifted in profile."

88 points-Michael Franz, WineReviewOnline.com (February 20, 2007)

"Green-gold. Energetic mineral and lime zest aromas show a deep undercurrent of succulent herbs and jasmine. Precise, nervy citrus and crisp pear on the palate; a striking display of brisk minerality and excellent focus. Gains weight with air without sacrificing vibrancy. This is incredibly pure and vibrant, finishing with a very persistent lime oil note."

91 points-Stephen Tanzer's International Wine

2007 "Le Fils des Gras Moutons Sur Lie"

"Claude Branger's 2007 Terroir Les Gras Moutons bottling had not yet been released in time for me to review for this issue, but his basic bottling, 2007 Muscadet de Sèvre Sur Lie Le Fils des Gras Moutons is enormously satisfying for its price. Sea breeze, oyster shell, fresh lemon, and grapefruit in the nose lead to a bright palate as juicy and refreshing as a lemon-faced cucumber salad. Rather than plumb the mineral depths visited by his Terroir Les Gras Moutons bottling, this 'Fils' stays near the surface but clings impressively with citrus zest, salt, and a hint of iodine. Enjoy it over the next 12-15 months."

89 points-David Schildknecht, The Wine Advocate #184 (August, 2009)