

Claude Branger

Muscadet Sèvre et Maine



2008 "Terroir Les Gras Moutons Sur Lie"

"Claude Branger's 2008 Muscadet de Sevre et Maine Sur Lie Les Gras Moutons is just arriving on the market, and devotees of this cuvee will hardly need to be told either that it is worth the wait, nor that they should lay in a supply to enjoy over the next 3-4 years. This represents an especially mineral but also stimulating rendition of its great site. Scents of oceanic inspiration and depth lead to a saliva-inducing palate presence tinged with salt, chalk, and iodine. Lime, grapefruit, and their rinds serve for juicy primary fruit as well as zesty pungency. This at once scours and refreshes the palate and at the same time lays down seemingly indelible mineral and citrus oil traces whose bitter concentration might strike some tasters as too austere. Seldom, though, will you experience a wine that combines palpable density with levity, invigoration and refreshment in the manner of this particular tonic."

91 points-David Schildknecht, The Wine Advocate #190 (August 2010)

2007 "Terroir Les Gras Moutons Sur Lie"

"Bright and crackling, with lime, chive and fleur de sel notes that extend through the long, mouthwatering finish."

88 points-James Molesworth, The Wine Spectator (September, 2010)

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)