Wijnfiche

Vignoble Ollivier Cottenceau - Chateau-Thebaud | Muscadet Sèvre et Maine AOC Melon de Bourgogne France (LOIRE) — 2022

Domain

Vignoble Ollivier Cottenceau

Located in the commune of Maisdon-sur-Sèvre, the La Grenaudière estate covers an area of 30 hectares, built up and passed down through successive generations of winegrowers since the 17th century. The most recent transfer placed the estate in the expert hands of the brothers Guy and Jean-Luc. Guy focuses on the vineyard and the viticultural aspects of the estate, while Jean-Luc is responsible for marketing and overall business management. Although their parents remain involved and their experience continues to play a valuable role within the company, the new generation is taking on increasing responsibility, actively shaping the future of the estate. Since 2025, the management of the company has officially been handed over to their daughter Mathilde, ensuring that the family tradition continues in a new and dynamic way.

Vinification

The estate is situated on a terroir of granodiorite bedrock, known as the Château-Thébaud granite, with a clay-loam soil structure. Vinification is carried out using traditional methods in stainless steel tanks, preserving the purity and expression of the grape. The wine is then aged on fine lees for 28 months in underground tanks, adding complexity, texture, and refinement.

Taste

A round and subtle palate with a delightful freshness, bringing together aromas of white fruit, dried fruit, and candied citrus. The slight richness derived from ageing on the lees gives this wine its complexity and reveals the finesse of this Muscadet Sèvre et Maine Château-Thébaud.

Food pairing

Goat cheese | Fish - grilled | Fish - seafood | Sushi

General information

Type: White wine
Grape varieties: Melon de Bourgogne (100%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

