



FAMILLE LIEUBEAU MUSCADET SEVRE ET MAINE GENERATIONS

SKU: FRFLMMGE

Crafted from 40-year-old vines planted on the estate's finest granite terroirs, this Muscadet captures the essence of its origin. The vineyard is managed with sustainable practices, including grass cover cropping, trellising, and leaf thinning to ensure healthy grapes and optimal sun exposure. The granite bedrock lends the wine its signature structure and mineral clarity, while the meticulous care in the vineyard ensures balance and purity in every bottle.

The grapes are harvested by hand at optimal ripeness, then gently pressed using a pneumatic press to preserve freshness and aromatic integrity. Only the finest musts are selected. After cold settling, the wine is aged for six months on its lees in traditional underground vats. This lees ageing, with occasional stirring (bâtonnage), enhances mouthfeel, depth, and complexity without compromising the wine's signature precision and freshness.

