

Domaine Batard Langelier



Château Thébaud

Cru Wine



AOC Muscadet Sèvre & Maine



100% Melon de Bourgogne | 60-year-old vines

Yields: 40 Hl/Ha

Harvested mid-September at optimum ripeness



The Château-Thébaud plots are located on hills and slopes overlooking the Maine River on top of a massive, solid granite shelf fault. The granodiorite subsoil, known as "Château-Thébaud granite", is characterized by its draining qualities and highly fragmented bedrock, which facilitates the vine's root development.



The fruit of meticulous work in the vineyard throughout the year, the grapes are carefully transported to the winery. Gentle pressing of the grape harvest with a pneumatic press. The grape juice is lightly settled, then fermented in traditional, underground glass-enameled tanks, only indigenous yeast.



The wine is then aged for a minimum of 2 years on the yeast lees left over from fermentation, with occasional stirring of the lees to develop the wine's aromatic complexity and rich taste. This 24-month ageing period ensures that Château-Thébaud has great ageing potential.



Château-Thébaud expresses finesse and tension, with fresh, spicy notes (fennel, aniseed and licorice) and a saline finish.



Served decanted at 12-14°C, it will accompany your meal from aperitif to cheese. It's the ideal partner for noble fish.

