



VALKYRIE

SELECTIONS



MAISON BRETONNIÈRE



MUSCADET 2024

MAISON BRETONNIÈRE || Bretonnière has been in the Charpentier family for four generations. Since 1989, the estate has been run by the two brothers, Pierre-Yves and Patrice. Both tend the vineyards and while inside, Pierre-Yves takes care of the vinification while Patrice handles the office work overseeing sales & administration. The estate is located in the village of Le Landreau.

MUSCADET SÈVRE ET MAINE || Named after the two rivers that cross the vineyards - the Petite Maine and the Sèvre Nantaise - Muscadet Sèvre et Maine covers twenty-three communes to the southeast of Nantes. Soil types vary across the region with both igneous and metamorphic rock mostly comprised of gneiss, mica schist, and smaller amounts of greenstone and granite.

MUSCADET 2024 ||

BLEND | 100% Melon de Bourgogne

VINEYARDS | 35 year old vines on green gneiss soil over clay.

WINEMAKING | Vinification and élevage is in concrete vats which are buried underground - brief aging on the lees for 6 months before bottling.

ALCOHOL | 12%

TASTING NOTES | Lean and green with the typical iodine salinity that makes Muscadet such a perfect match for seafood (especially shellfish). Fresh, pithy citrus flavors and some barely ripe apple and lime blossom with a soft, round texture from lees aging. Finishes with crisp precision and charming length.

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