



HISTORY	
Estate Creation Date	1743
Estate Manager	Béatrice et Dominique Hardy
Since when	1980
WINE & VINEYARD	
Wine Name	Domaine de la Grange
Appellation	Muscadette Sèvre & Maine
Additional Name	
Grape Variety	100% Melon de Bourgogne
Wine Type	Dry
Color	White
Organic Certification	Sustainable Agriculture
Vineyard surface	27 ha / 67 acres
Climate	Oceanic and temperate climate. This year the estate has been impacted by 50% by the frost
Soil Type	Siliceous-clay soil with gabbro
Topography	Located on the Mouzillon peak, the estate benefits from various landscapes, from hilly valley to flat land.
VITICULTURE	
Density	6,300 vines/ ha
Pruning System	Guyot
Soil clearing	Yes, partially
Grass seeding	Yes, controlled
Leaf removal	Yes
Thinning process	Yes, when needed
Sustainable viticulture	Yes, strict regulation about the viticultural practices (plowing depth for instance, natural inputs etc.)
HARVEST	
Grape picking	By hand for the Cru blocks and mechanical for the others. Funny fact: in 1991 (vintage really impacted by the frost) the harvest was healthier when harvested by the machine.
Sorting method	Both by hand on the vine when hand-picking and mechanical thanks to a destemmer included in the harvesting machine
VINIFICATION	
	Explain choices made & benefit to wine
Pre/fermentation / Maceration	Pellicular maceration for 5h to 10h depending on the harvest. This method allows a great aromatic extraction for Muscadette wines. The grapes stay in particular tanks under inert gas environment. This stage allows aromatic exchanges from the skin and seeds to the juice. Then, a soft pressing will produce wines with an extremely aromatic nose expressing fruits and flowers aromas.
Fermentation	Depending on the blocks and vintages, between 1 week to 20 days
Other techniques used	No
Post-fermentation /Maceration	No
AGEING	
	Explain choices made & benefit to wine
Vats	Minimum of 6 months in fiber-glass tanks
Wood chips, Staves	No
Barrels	No
% New Oak	No
BOTTLING	
	Explain choices made & benefit to wine
Blend	Blending of the vines between 25 and 40 years old



Blending time period	Right before the bottling in March
Filtration	Filtration + fining (fish glue: to clarify the whites and rosés. It brings brightness, reduces the polyphenols bitterness and improves the filterability)
Cork type	Natural cork
Number of bottles per year	95,000
TASTING NOTES	
Color - Nose - Mouth	Mineral, this wine expresses citrus fruits and apple aromas, from the nose all the way to the palate, associated with a beautiful acidity and freshness.
WINE & FOOD PAIRING	
Recommended	It is perfect for the aperitif or with seafood, fish and salads
CELLARING TIME	
Recommended	Between 2 and 5 years, the perfect time is about 3 years
AWARDS	
Awards and notifications	Hachette, Gold Medal Nantes, Silver Medal Paris, Selected for the Olympic Games in Rio



Talking Points:

- 🍷 Mouzillon is a commune in the Loire-Atlantique department in western France. Mouzillon is known as a producer of Muscadet wine as well as a dry biscuit called the 'Petit Mouzillon'. The two are traditionally consumed together.
- 🍷 Founded in 1922 by Eugène Bretonnière, some family deeds on purchase from 1743 were found in the estate. In 1965 Hardy Edmond takes over the business and transfers it to his son and his wife in 1981.
- 🍷 For them, the secrets of a good wine are inherent to the vines. They truly believed that understanding the earth, its respiration and watching the cycles of the vines give valuable lessons to those who want to harness the art of vinification and wine ageing.
- 🍷 The word of the producer: 'Our winery succeeded in retaining its original family spirit. Therefore, we choose to run our business in keeping with the Hardy family traditions and culture in order to produce harmonious wines of happiness'.

