



# Château de la Galissionère

## Le Pallet

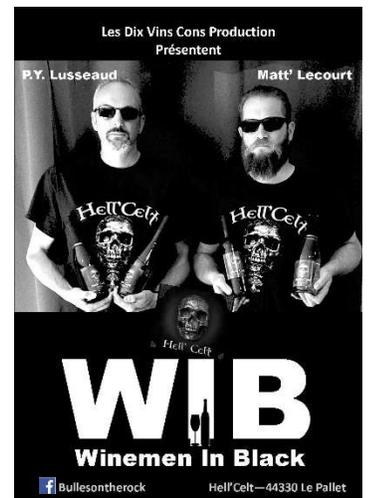
### Loire Valley

**The Domaine:** Built in the 15<sup>th</sup> century, the chateau was purchased by the Lusseau family in the early 20<sup>th</sup> century and planting began of Melon de Bourgogne. Philippe Lusseau assumed the mantle of winemaker from his father in 1991 becoming the fourth generation of winemakers on the estate. Pierre-Yves joined him shortly thereafter as business manager. The Chateau is in Le Pallet which is one of the three cru Muscadet et Sèvre regions.

Exceptional terroir and a cooperative spirit have brought this small cru to prominence with their exceptional wines.

**The Terroir:** Combination of mica, schist, *gabbro* (similar to basalt) and granite

**Farming:** The Lusseau family is devoted to their chateau and they employ best practices in regard to vineyard maintenance, winemaking and élevage. They are *lutte raisonnée* (sustainable) and undergoing HVE certification (Haute Valeur Environnementale) which requires that vignerons maintain biodiversity, reduce fertilizer and water use and show commitment to sustainable agriculture. The Muscadet region is problematic for organic agriculture due to the persistent presence of fog and moisture from the ocean. Pierre-Yves explained that they do their utmost to refrain from chemical treatments and they do employ many organic methods but are required occasionally to treat for odium and mildew to avoid damage to the fruit.



### The Wines:

Cuvée	Appellation	Blend	Terroir	Vine Age	Notes	Annual Production
Muscadet et Sèvre Cuvée Prestige	Muscadet et Sèvre	100% Melon de Bourgogne	Mica and schist soils	40 to 50 years old	Mechanically harvested; whole cluster direct press with 12 to 24-hour cold maceration; temperature controlled fermentation in glass-lined concrete tanks; minimum 6 months on lees	5800 cases
Muscadet et Sèvre Hell'Celt	Muscadet et Sèvre	100% Melon de Bourgogne	Granite	20 years old	Mechanically harvested; whole cluster direct press with 12 to 24-hour cold maceration; temperature controlled fermentation in glass-	2500 cases

lined concrete tanks;  
minimum 6 months on  
lees

**Vintage Conditions:**

2017

2018

