



VALKYRIE

SELECTIONS



MAISON BRETONNIÈRE

MUSCADET 2025



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 2025 ||

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, vibrant, and unmistakably maritime, with the iodine-tinged salinity that makes Muscadet such a natural partner for seafood—especially shellfish. Fresh, pithy citrus is joined by hints of barely ripe apple and lime blossom, while time on the lees lends a subtle, supple roundness to the palate. The finish is crisp and precise, with appealing length.

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