



1ÈRE ESCALE

- MUSCADET -



APPELLATION AOC Muscadet

COLOUR White

VINTAGE

2022 : Spring and summer marked by heat and drought. Very sunny, hot but very qualitative vintage. The juices are colorful, very rich and sweet.

GRAPE VARIETY 100% Melon B.

TERROIR

Village of Monnières.
Clayey-siliceous soils.

PRODUCTION

Short pruning (« Guyot Simple »).

Certified Organic since 2020. Ploughed soils (spring plough with discs and blades).

No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. Vinified in underground concrete vats covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured on its lees during 3 months of fermentation.
No racking until bottling in Decembre 2022.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 9-11°C.
Potential ageing is 2 years.

PAIRING SUGGESTIONS

With seafood, mussels or simply as an aperitif !

PACKAGING

Light Burgundy bottle (75 cl).
Box of 6 bottles.

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