



DOMAINE  
MÉNARD-GABORIT



# AMBROISIE

*L'Ambroisie*, also nicknamed «the drink of the Gods». Made from **hand-picked grapes**, this wine is elaborated according to the **passerillage method**, by drying the grapes in crates in a heated and ventilated room. The grapes are thus concentrated in an extreme way on their **sugars** and their **acidity**. A wine, characterized by its **opulence and its sweetness**.

## APPELLATION

Vin de France

## COLOUR

Jaune soutenu

## VINTAGE

2020 : Exceptionally beautiful and warm spring. Precocious year. The juices are well balanced between structure and acidity.

## GRAPE VARIETY

100% Melon B

## TERROIR

Clayey-siliceous soils.

## PRODUCTION

Short pruning (« Guyot Simple »). Certified High Environmental Value (HEV - French label) since 2015.

### In conversion to Organic Farming.

Ploughed soils (spring plough with disc and blades). No synthetic products are used in the vineyards.

## VINIFICATION

Passerillage of 7 days.

Pneumatic pressing. Cold racking of the must.

Vinified in underground concrete vats covered with glass tiles, typical of the Nantes vineyard.

## MATURING

Aging of 10 months. .

No racking until bottling in June 2021.

## ALCOHOL PER VOLUME

13% vol.

## TASTING

Tasting temperature : 10°C.

Potential ageing is 8 years.

## PAIRING SUGGESTIONS

As an aperitif, with foie gras, warm goat cheese and honey or as a dessert with fruit salad or chocolate cake.

## PACKAGING

Alsatian flute (50 cl). Box of 6 bottles.

DOMAINE MÉNARD-GABORIT - *Vignerons Indépendants* -

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