

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

CLOS CORMERAIS

APPELLATION

AOC Muscadet Sèvre et Maine Sur Lie.

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 de Bourgogne.

TERROIR

Village of Monnières, a place called La Cormerais. Shallow, stony soil. Subsoil of micaschists. South-western exposure.

PRODUCTION

Short pruning (« Guyot Simple »).
Certified High Environmental Value (HEV – French label) since 2015. **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 **stoneware vertical ovoid tank. Natural yeasts.**

MATURING

Wine nourished and matured on its lees during 10 months of fermentation.
No racking until bottling in July 2020.

TASTING

Tasting temperature: 12°C.
Decanting recommended.
Potential ageing is 10 years.

PAIRING SUGGESTIONS

Baked monkfish with vegetables, scallops flamed at whisky or a thyme-lemon chicken escalope.

PACKAGING

Loire bottle (75cl), hand-waxed.
Box of 6 bottles.

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