

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

CONTRE-COURANT

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.
Mid-depth soil. Subsoil of gneiss.
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 **underground concrete tanks**, typical of Nantes vineyard. No addition of sulphur.

AGEING

Wine nourished and matured on its lees during 7 months of fermentation.
No racking until bottling in March 2023.

TASTING

Tasting temperature: 11°C.
Potential ageing is 3 to 5 years.

PAIRING SUGGESTIONS

Warm oysters, grilled Breton lobster with butter sauce, shrimps with garlic and parsley cream or a fish curry.

PACKAGING

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

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