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# GORGES - CRU MUSCADET -

Produced from our best plots in the village of Gorges, this wine is aged for 24 months on lees. The attack is straight, tense on the minerality with a good amplitude in mouth.

## APPELLATION

AOC Muscadet Sèvre et Maine Gorges

## COLOUR

White

## VINTAGE

2023 is a vintage marked by a wet spring and summer, but a very beautiful late fall which produces well balanced juices. A promising vintage with good aging potential.

## GRAPE VARIETY

100% Melon B. 50 years old vines.

## TERROIR

Village of Gorges.  
Gabbro soil.

## PRODUCTION

Short pruning (« Guyot Simple »).

## Certified Organic

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

## WINEMAKING METHODS

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

## MATURING

Wine nourished and matured on its lees during 24 months of fermentation and one year in bottles.

## ALCOHOL PER VOLUME

12% vol.

## TASTING

Tasting temperature : 12-14°C.  
Potential ageing is 15 years min.  
Decanting recommended during the first years.

## PAIRING SUGGESTIONS

Hake with white butter sauce, veal blanquette or hard cheese.

## PACKAGING

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

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