



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 sur Lie.
Appellation Communale Gorges.

COLOUR

White

VINTAGE

2018 : Exceptional at all levels.
An incredible quality of the harvest.

GRAPE VARIETY

100% Melon B. 50 years old vines.

TERROIR

Village of Gorges.
Gabbro soil.

PRODUCTION

Short pruning (« Guyot Simple »).
In conversion to organic farming.
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

12,5 % 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.

DOMAINE MÉNARD-GABORIT - *Vignerons Indépendants* -

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