



# LE PALLET - CRU MUSCADET -

Produced from our best plots in the village of Le Pallet, this wine is aged for 24 months on lees in underground vats covered with glass tiles. A long-keeping wine, with complexity thanks to its beautiful mosaic of terroirs.

## APPELLATION

AOC Muscadet Sèvre et Maine sur Lie.  
Appellation Communale le Pallet.

## 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 le Pallet.  
Mosaics of metamorphic (orthogneiss & micaschistes) and plutonic rocks (gabbro).

## 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.

## ALCOHOL PER VOLUME

12,5 % vol.

## TASTING

Tasting temperature : 12-14°C.  
Potential ageing is 10 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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