



Muscadet Sèvre-et-Maine

- Cru Communal -

Gorges 2012



This Muscadet Sèvre et Maine results from a cooperation, which aims to obtain recognition for this appellation at local level. It has been produced with strict working methods on the fields and in the cellar. This wine has been tested by a wine specialist jury, who declares it to express a rigorously select « terroir » 29 months ageing, gives it body and characteristics of an harmonious wine, which can be kept for years.

Origin : Monnières

Terroir : Gabbro

Age of vine stock : Over 55 years old.

Taking care of the vine : Short pruning : fruiting cane with eight eyes. Soil work : ploughing between and around the plants, scraping... Nature friendly, no anti-botrytis spraying.

Harvested by hand.

Yield : 23 hl / ha.

Vinification : Light racking of must, indigenous yeast and long fermentation period, 29 on the fermentation yeast « lie », before the bottling. Then the wine will rest for two month before it will be sold.

Bottling in 28 avril 2015.

Production : 3647 bottles.

Serving tips : Served fresh about 10 à 12 °C. It is recommended to put the wine in a carafe or open the bottle one hour before drinking.