

Terre de Gabbro 2023

Muscadet Sèvre et Maine



Grape variety: Melon B.

Age of vineyards: 32 and 45 years old

Terroir & Origin: volcanic rock of gabbro type, village of Monnières

Harvests: hand-harvested, on September 12th, 2023

Vinification & Aging: light settling overnight by gravity, indigenous yeasts, aging on fermentation lees in amphoras, bottled on July 25th, 2024

Analysis: 12% vol., 58 mg/L of total SO₂

Production: 1048 bottles, certified in organic and biodynamic agriculture

Tasting: a wine that is long on the palate, well-structured with minerality

Pairings: fish in sauce (beurre blanc), white meat, soft cheese

Service: fresh, around 10-12°C, decant the wine 2h before serving it

Aging potential: 10-12 years