



Muscadet Sèvre-et-Maine

- Cru Communal -

Gorges 2015



This Muscadet Sèvre et Maine comes from a collective process which aims to obtain an appellation at a village level. Result of a rigorous work in the vineyards as well as in the cellar, this wine saw its quality confirmed by an expert panel. It recognized it as the expression of a carefully selected terroir. A 30-month ageing in our cellar allows to this Muscadet to develop the characteristics of a great “vin de garde”.

Origin: Monnières

Terroir: Gabbro

Age of vineyards: More than 55 years old

Work in the vineyards: Short pruning with fruiting cane with 8 eyes; work of the soil and plants according to the principles of organic agriculture. Hand-harvested.

Yield: 35 hl / ha

Production: The Muscadet Sèvre et Maine Gorges 2015 is certified organic.

Vinification and aging:

- Settling after 12 hours of stabilization
- Fermentation of 21 days with indigenous yeasts
- 30 months of aging on lees of fermentation in an underground cement tank. Bottling followed by 2 months of rest in bottle, before sales.

Production: 3,450 bottles and 314 magnums

Service: Serve fresh (between 10 and 12°C). We advise to decant the wine two hours before serving it.