



# Muscadet Sèvre-et-Maine

## Terre de Gabbro 2017



### Inspiration:

During a work trip to the Muscadet region, Christelle Guibert was stricken by the growing number of producers who were working on the terroir.

“Terre de Gabbro” is the result of this association between Christelle Guibert and Vincent Caillé.

“Terre de Gabbro” is a modern Muscadet, based on its terroir, coming from biodynamic viticulture. The wine has a certain complexity which will allow it to have space among prestigious wines from a region in full renewal.

The vintage 2017 is the first vintage of this cuvee. It is certified organic and biodynamic with Demeter.

**Information:** The grapes, Melon de Bourgogne, were selected in some parts of 7 plots planted on gabbro in the village of Monnières.

**Origin:** Monnières

**Terroir:** Gabbro

**Age of vineyard:** 59 years old

**Work in the vineyard:** Short pruning (fruiting cane with 8 eyes), work of the soil and vines according to the rules of organic and biodynamic agriculture. Harvest on September 11<sup>th</sup>, 2017.

**Yield:** 17 hl / ha

### Vinification and Aging:

- Settling of the juice by gravity
- Fermentation of 21 days with indigenous yeasts
- 7-month aging on lees of fermentation in an egg-shaped concrete tank
- Bottling on May 14<sup>th</sup>, 2018, followed by a 7-month rest before selling

**Pairings:** The Muscadet “Terre de Gabbro” pairs well with fish in sauce (beurre blanc) as well as with white meat and cheese.

**Service:** Serve at 10-12°C. We advise to decant the wine two hours serving it.