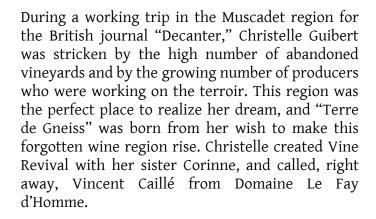


Muscadet Sèvre-et-Maine

Terre de Gneiss 2018

Inspiration:



Terre de Gneiss is the result of this association. A modern Muscadet, based on his terroir, coming from a traditional and biodynamic viticulture. Terre de Gneiss has a certain complexity which will allow it to have space among prestigious wines from a region in full renewal.

The vintage 2018 is the fourth vintage for this cuvee.



Information: The grape variety, Melon de Bourgogne, comes from an old vineyard (1 hectare) planted on gneiss in 1954 in the village of Monnières.

Origin: Monnières

Terroir: Metamorphic rocks, gneiss with two micas

Age of vineyard: More than 60 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.

Vinification and Aging:

- Settling of the juice by gravity Fermentation of 21 days with indigenous yeasts
- 9-month aging on lees of fermentation in an egg-shaped concrete tank
- Bottling at the end of June 2019, followed by seven months in bottle before selling.

Pairings: The Muscadet "Terre de Gneiss" 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.



