

Terre de Gabbro 2021

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 29th and 30th, 2021

Vinification & Aging: light settling overnight by gravity, indigenous yeasts, aging on fermentation lees in cement egg, bottled on July 28th, 2022

Analysis: 12% vol., 1.6 gr/L of residual sugars, 57 mg/L of total SO₂

Production: 1856 bottles and 205 magnums, 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