



Muscadet Sèvre et Maine sur Lie 'Melon des Gabares'

White Wine



Certified organic wine, FR-BIO-01.



Our 'Gabare' (Scow) story:

By the Loire, where Gabares boats sail on Europe's last wild river, carried by the winds and the currents, there is an organic vineyard. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

The vineyard:

Appellation: Muscadet Sèvre et Maine sur Lie AOC
Size: 35 hectares
Grape variety: Melon de Bourgogne

The soil:

Mostly limestone, organically-grown vines.

Wine making:

Vinification "on lees", this method from Nantes involves letting the Muscadet rest on its fermentation deposits throughout the winter, with no racking or filtration, which gives the wine its richness.

ABV: 12°

Tasting notes:

Appearance: Bright, white gold

Bouquet: Crisp florals and good minerality

Taste: Well-rounded, supple with marked floral and mineral aromas, and a touch of quince.

Serving temperature and food pairings:

Serve at 10°C

Serving suggestions: A perfect accompaniment for fish, shellfish and goat's cheese.

