

— INSPIRATIONS —  
PAR FRANÇOIS MÉNARD

## CLOS CORMERAIS

### APPELLATION

AOC Muscadet Sèvre et Maine Sur Lie.

### COLOUR

Dry White.

### VINTAGE

2019 : Big loss of harvest following the April frost.  
Scorching summer, very low yields but very high quality!  
The juices are rich and full.

### GRAPE VARIETY

100% Melon de Bourgogne.

### TERROIR

Village of Monnières, a place called La Cormerais.  
Shallow, stony soil. Subsoil of micaschists. South-western exposure.

### PRODUCTION

Short pruning (« Guyot Simple »).  
Certified High Environmental Value (HEV – French label) since 2015. **Certified Organic since 2020.**  
Ploughed soils (spring plough with discs and blades).  
No synthetic products are used in the vineyards.

### WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must.  
Vinified in **stoneware vertical ovoid tank. Natural yeasts.**

### MATURING

Wine nourished and matured on its lees during 10 months of fermentation.  
No racking until bottling in July 2020.

### TASTING

Tasting temperature: 12°C.  
Decanting recommended.  
Potential ageing is 10 years.

### PAIRING SUGGESTIONS

Baked monkfish with vegetables, scallops flamed at whisky or a thyme-lemon chicken escalope.

### PACKAGING

Loire bottle (0,75 l), hand-waxed.  
Flat box of 6 bottles.

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