

— INSPIRATIONS —
PAR FRANÇOIS MÉNARD

CONTRE-COURANT

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.
Mid-depth soil. Subsoil of gneiss.
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 **underground concrete tanks**, typical of Nantes vineyard. No addition of sulphur.

AGEING

Wine nourished and matured on its lees during 7 months of fermentation.
No racking until bottling in March 2020.

TASTING

Tasting temperature: 11°C.
Potential ageing is 3 to 5 years.

PAIRING SUGGESTIONS

Warm oysters, grilled Breton lobster with butter sauce, shrimps with garlic and parsley cream or a fish curry.

PACKAGING

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

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