



GORGES 2015

AOC Muscadet Sèvre et Maine GORGES

The flagship cuvée

« A fresh vintage that will perfectly reflect its terroir over time. », Fred

Terroir : Gabbro

Soil : Siliceous-clay

Varietal : Melon de Bourgogne 100%

Average vine age : 65 years

Yield : 35 Hl/Ha

Harvest : by hand

Ageing : underground tank with glass surface, 53 months

Bottling : March 18, 2020

Analysis before bottling :

- Alcohol content : 11,8%
- Total acidity (H₂SO₄): 4,70 g/l
- Residual sugar : <0,5 g/l
- Free SO₂ : 30 mg/l

Food pairing : fantastic pairing with fish, white meat or refined cheese

