



GORGES 2020

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 : 40 Hl/Ha

Harvest : by hand

Ageing : underground tank, 53 months

Bottling : January 29, 2025

Analysis before bottling :

- Alcohol content : 11, %
- Total acidity (H₂SO₄): 3.94 g/l
- Residual sugar : 0,6 g/l
- Free SO₂ : 16 mg/l

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

