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Menard-Gaborit Background

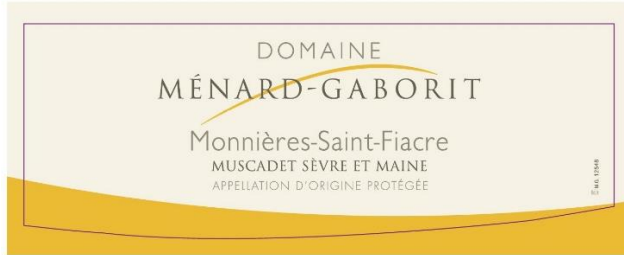
Country: France

Region: Muscadet de Sevre et Maine (Loire)

Founded: 1734

Annual Production: 25,000cs

Description: The fifth-generation Menard brothers are proprietors of this historic winery and have blended respect for history with cutting-edge techniques to position the estate as a leader of Muscadet's quality renaissance. The estate's 200+ acres are farmed according to the strictest tenets of sustainable agriculture ("lutte raisonnee"), with full organic certification starting in the 2020 vintage.



Wine Notes – 2017 Menard-Gaborit Muscadet Monnieres-Saint-Fiacre

Menard-Gaborit's vineyards are centered on the Moulin de Moniere, an ancient windmill that serves as the estate's symbolic heart and a reminder of its extensive winemaking history. Driven by the fifth-generation Menard brothers, the estate has become one of the leaders of Muscadet's quality- and terroir-driven, independent-proprietor renaissance. The Monnieres-Saint-Fiacre is a Muscadet cru communale, from one of Muscadet's most prominent lieu dits. Considered the Muscadet equivalent of a premier cru, the crus communales use rigorously selected grapes and undergo an enhanced, more precise wine making regimen aimed at longevity and depth of flavor. Aged on lees for three years, the wine is deep and complex and still has youthful fruitiness, with white stone fruits and citrus flavors textured with minerality. It is delicious at present, but can also age for another 2-5 years. The property is fully biodynamic, having converted fully with the 2020 vintage.

Technical Specifications

Varietal Composition:	100% Melon de Bourgogne
Vineyard Region:	Muscadet Monniere-Saint-Fiacre cru communale
Vine Age / Yields:	40-45 years on average
Production Volume:	~1,000cs
Vineyard Characteristics:	Siliceous clay with gneiss substrate, hilltop exposure
Wine-Making / Vinification:	Mix of hand-picked and mechanized harvest, fully destemmed Two week fermentation in stainless steel, followed by 3 yeras of aging on lees in stainless steel vats and pre-bottling filtration
Alcohol / Volume:	12.0%
Residual Sugar:	1.7 g/L
Acidity:	3.87 g/L