

# the wine trust

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## Menard-Gaborit Background

**Winery:** Menard-Gaborit

**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 – 2020 Menard-Gaborit Muscadet de Sevre et Maine Sur Lie

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. This classic and delicious Muscadet uses estate-grown grapes sourced from 45-50 year old vines primarily in the La Miniere and Monnieres lieux-dits. The wine undergoes an eight month fermentation (six months on lees) to develop mouthfeel, minerality and depth of flavor, while preserving its low-alcohol freshness. The result is a bright, zesty and creamy gem, featuring notes of fresh apple, peach and lemon layered with crushed oyster shell. A palate-tingling and very approachable Muscadet with a citrus finish, this wine offers superb value for money and is a perfect summer white!. The property is fully biodynamic as of the 2020 vintage.

## Technical Specifications

<b>Varietal Composition:</b>	100% Melon de Bourgogne
<b>Vineyard Region:</b>	Muscadet de Sevre et Maine (Loire Valley)
<b>Vine Age / Yields:</b>	45 years on average
<b>Production Volume:</b>	8,000cs
<b>Vineyard Characteristics:</b>	Siliceous clay with gneiss substrate
<b>Wine-Making / Vinification:</b>	Mix of hand-picked and mechanized harvest, fully destemmed 1 month fermentation in stainless steel, followed by 8 months of aging (6 months on lees) in stainless steel tanks Pre-bottling filtration, minimal sulfites added
<b>Alcohol / Volume:</b>	12.5%
<b>Residual Sugar:</b>	1.7 g/L