

## Accostage, Domaine Menard Gaborit

Loire Valley, France



<b>Product code</b>	MG01ZZWC
<b>Grapes</b>	Melon de Bourgogne
<b>Country</b>	FRANCE
<b>ABV%</b>	11.98
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Ménard-Gaborit
<b>Vintage</b>	2022



Organic



Vegan



Vegetarian

DOMAINE  
MÉNARD-GABORIT

## Producer

Pauline and Francois Menard returned from gaining experience in Burgundy to run the family vineyards in 2019. The family domaine is perched on the rocky soils at the highest point in Sèvre et Maine. Converting to organics, the couple's practices in the vineyards focus on natural patterns, using oils and biodynamic preparations to reduce copper and bring life back to the soil. In their own words, the terroir driven wines they produce 'are a product of the generations of men and women who have left their mark and over two centuries of local history and evolution of the grape growing and winemaking processes.' Not 'simply' Melon Blanc, these wines capture the parentage of this variety (Pinot Noir and Gouet Blanc) and are expressions of site driven by low yielding, older vines. We are excited to represent such quality from this Atlantic region.

## Tasting Notes

The colour is a bright yellow with shining reflections. The discreet nose reveals aromas of yellow fruits, peach, nectarine. In the mouth, there is a slightly effervescent attack. A fresh, saline Muscadet Sèvre et Maine with minerality, typical from the appellation.

## Viticulture

Ploughed soils (spring plough with discs and blades). No synthetic products are used in the vineyards.

## Winemaking

Wine nourished and aged on its lees during 8 months of fermentation in underground concrete tanks covered with glass tiles, typical of the Nantes vineyard.

## Awards



TINDAL  
WINE MERCHANTS

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