

Gorges, Domaine Menard Gaborit

Loire Valley, France



Product code	MGo3ZZWC
Grapes	Melon de Bourgogne
Country	FRANCE
ABV%	12.31
Case Size	6
Closure Style	Cork
Producer	Domaine Ménard-Gaborit
Vintage	2018



Organic Conversion



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 Sevre 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

Light yellow colour. The nose is powerful and dense. The smoky notes, typical of gabbro, may even evoke the scent of naphtha. After a light decanting, the aromatic notes become more easily discernible. Hazelnut and roasted almond join the mineral notes of flint. The palate is heady, very full bodied. If it were a fabric, it would be a velvet. A finished aof candied lemon refreshes this powerful cuvée with strong aging potential.

Viticulture

Village of Gorges. Gabbro soil. Short pruning. In conversion to organic farming. Ploughed soils. (Spring plough using discs and blades) No chemical products are used in the vineyards.

Winemaking

Produced from our best plots in the village of Gorges, this wine is aged 24 months on lees in underground concrete tanks

covered with glass tiles, typical of the Nantes vineyard.

Awards