

CRU GORGES

2019

Appellation :

Cru Communal GORGES

AOP Muscadet Sèvre et Maine

Vines age: 48 years old

Tasting notes:

The nose is fresh, fruity and slightly smoked. The palate is delicate and long, finishing with subtle bitter notes.

Elegant and vibrant, the gorgeous Gorges will seduce you from aperitif to meal. Refreshing as an aperitif with foie gras toast. Mineral and fruity, it pairs perfectly with noble fish and white meats.

Service: Best served at 12°. Decanting is highly recommended, or even better, open the day before.

Ageing potential: Enjoy now or keep it up to 15 years if well stored

What the press says:



Terroir:

An altered form of magmatic rock called 'gabbro' is the key to the exceptional depth of these wines. Vines are South-west oriented.

Production:

Very low yields (20 hL/h) make this exceptional Cru a concentrate of fruit and minerality.

Vinification and ageing:

Manual harvesting in the best conditions. Immediate pneumatic pressing. Grape juice received by gravity without pumping. Fermentation lasts 20 days with temperature control. Aeration on the second day of fermentation to multiply the indigenous yeasts. Aged for 65 months in underground glass-walled vats until bottling.

Bottling: 04/03/2025

Alcohol degree: 12.5%vol

ANOTHER TASTE OF MUSCADET

LA TOUR
GALLUS
Né du Gabbro