

FLEUR DE GABBRO

2023

Appellation :

AOP Muscadet Sèvre et Maine Sur Lie

Grape variety :

Melon de Bourgogne 100%

Vines age: less than 48 years old

Tasting notes:

Fine, elegant and embracing, Fleur de Gabbro expresses itself with ample fruity and smoky notes enhanced by a mineral background. It evolves towards a refreshing finish, where lemon and citrus notes amplify the depth of this cuvée.

Enjoy as an aperitif with fresh goat's cheese on toast. Full-bodied and salty, it will enhance fish in sauce and flower-flavoured cheeses.

Service: Best served at 10°

Ageing potential: Enjoy now or keep it up to 10 years if well stored



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:

Low yields make this Muscadet 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 18 months in underground glass-walled vats until bottling.

Alcohol degree: 12%vol

THE REWARD OF AN UNEXPECTED TERROIR

LA TOUR
GALLUS
Né du Gabbro