

LA TOUR GALLUS

2023

Appellation:

AOP Muscadet Sèvre et Maine Sur Lie

Grape variety:

Melon de Bourgogne 100%

Vine age: less than 35 years old

Tasting notes:

Fresh, fruity and mineral, Tour Gallus reveals the sea spray with its iodine notes.

It reaches its peak with oysters, shellfish, raw, marinated or grilled fish.

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

A POEM TO THE SEA

LA TOUR
GALLUS
Né du Gabbro