



## CHÂTEAU DE LA GRAVELLE, GORGES 2014

Muscadet Sèvre et Maine, Appellation Communale Gorges



**GRAPE VARIETY:** Melon de Bourgogne.

**YIELD :** 45HL/HA.

### TERROIR:



The vineyard has an unusual terroir because its subsoil is composed of a volcanic rock: gabbro, covered with a layer of clay 40cm. The particularity of this soil gives these wines a minerality and a characteristic lemony note. The vines are 60 years old and are exposed on a slight slope along the Sèvre.

### WINEMAKING:



The vinification is innovative. Indeed, during a classic vinification on lees, the wine remains in vats in contact with the lees during 6 to 14 months, then it is bottled. The Gorges must remain on its lees for a minimum of 24 months. But in the specific case of the vintage Château de la Gravelle - Gorges 2014, the wine remained on its lees 32 months.



### TASTING:

The wine has a golden color. Fruity nose, very complex. Full and structured mouth. The minerality of the terroir is present but is very balanced with the roundness of the wine. The aromas developed here are fruits and white flowers. The end of the mouth is buttered. A great wine of keep, perfectly balanced. Its aging potential is around fifteen years.



### TO BE PAIRED WITH ...

This wine is no longer the companion of seafood and shellfish, but preferably goes with a great gastronomy of sea fish or river but also with white meat, chicken liver and sweetbreads ... etc, and some cheeses. A tasting as an aperitif is also very pleasant.

To be tasted at around 13°C, to be decanted

**AGEING POTENTIAL:** 20 years



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