

## MUSCADET SÈVRE-ET-MAINE-SUR LIE AOP « NAVINEAUX AMPHIBOLITE » 2022 GADAIS PÈRE ET FILS

The Gadais have been specialising in making quality Muscadet since the early 1950's. Based in the village of St. Fiacre in the heart of the Sèvre et Maine. Navineaux Amphibolite is an elegant and refreshing Muscadet Sur-Lie.

Grape: 100% Melon de Bourgogne

## **Vineyard & Vinification Note:**

It is on this site, at the confluence of two rivers – the Sèvre and the Maine – in the hamlet now renamed Les Avineaux that this cuvée is produced. The prevalence of amphibolite in the soil makes it ideal for producing an elegant and refreshing Muscadet sur-lie, "Navineaux-Amphibolite". This parcel, unique in its class due to its history, forms a 3-hectare enclosed unit. It was in this parcel that the archives show the first traces of Melon de Bourgogne in the Nantes region in 1616. Its north-eastern exposure provides a cool climate, which is ideal in warmer years. The soil, based on amphibolite (which is rare in the Nantes region) and on mica schist, leads to balanced wines. In this enclosed space surrounded by trees, close to the Maine river, reigns a rich and diverse ecosystem.

Soil and subsoil composition: Amphibolite Average age of vines: 20 years old Production area: 3 hectares Yield: 25 hl/h Number of bottles produced: 10,000 bottles

Mechanical harvest

**Winemaking and maturing:** Following a cold static settling of 12 hours, the use of carefully selected yeast allows for a slow fermentation. For 2 weeks, temperatures are maintained between 18° and 20°c to conserve the wine's full aromatic potential. Light filtration before bottling in May 2022.

**Tasting Note:** Pale yellow colour, quite subtle on the nose, fresh and crisp on the palate but with a lovely roundness combined with a refreshing acidity.

**Food Pairing:** Perfect as an aperitif or with shellfish and seafood.

Anginean Amphibolite

Gadaio

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