

Comments of a Bon Vivant:

Spring vibes. Celebrate the beginning of a new spring and summer season with friends, enjoying fresh fish, seafood, and sushi

Gadais Domaine de la Tourmaline Muscadet Sur Lie



For many years, Muscadet seemed a wine long out of fashion, a throwback to another age, its name besmirched by thin commercial wines of little character and distinction. Yet like all great classics, these signature wines of the Loire Valley, the traditional accompaniment to oysters and the rich marine bounty of the Loire estuary, are finding new expression in the hands of gifted winemakers.

Domaine Gadais Père et Fils, under the direction of Christophe Gadais as the fourth-generation winemaker, is at the forefront of these new developments. An angler who enjoys fishing the Sèvre and Maine rivers in his free time, Christophe is particularly respectful of the environment. Prior to taking over the reins of the family vineyards a few years ago, Christophe honed his winemaking skills both abroad and in France's Sancerre region. The estate's 47 hectares, separated into 120 plots, are managed to protect the microbial life of the soil, helping Christophe to pursue the endless quest for impeccable quality.



*Vibe: Spring
Emotions/Occasions:
Inspiration
New Beginning*

Gadais Domaine de la Tourmaline Muscadet Sur Lie



SKU: 765288

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|-------------------|---|
| Region | Muscadet de Sèvre et Maine Sur Lie |
| Classification | AOC |
| Vintage | 2022 |
| Grapes | 100% Melon de Bourgogne |
| Soil Composition | Gneiss leptinique |
| Vineyard Training | Guyot |
| Density/Yield | 35 hl/ha |
| Fermentation | 3 weeks at 18° to 20°C with selected yeasts |

| | |
|-----------------------|----------|
| Alcohol | 12 % |
| Residual Sugar | 0.7 g/l |
| PH | - |
| TA | 4.35 g/l |
| Free SO ² | 19 mg/l |
| Total SO ² | 132 mg/l |

SALES FACTS:

- *Certified organic*
- *Family owned and operated, 5th and 6th generation*
- *The family focuses solely on growing melon grapes*

VITICULTURE

“The Vineyard of Perrières” is this parcel selection that Louis Gadais began cultivating in the 1950s. It was there, at the gates of the village of Saint- Fiacre that the family began its saga. At the time, several winemakers shared this exceptional clos. Today, the Gadais family is the only one allowed to cultivate these coveted grapes. “Perrières” means, in old French, quarry. Pebbles equal a happy marriage with wine.