

GADAI MUSCADET DE SÈVRE ET MAINE LES PERRIÈRES MONOPOLE



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.

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 to allowed to cultivate these coveted grapes. "Perrières" means, in old French, quarry. Pebbles equal a happy marriage with wine.



VINIFICATION

On this hill of full Southern exposure overlooking the small Maine, was born a Muscadet Hors Classe, fine and racy. Made from vines over forty years old, this wine has been fermented in part (50%) in 300-liter single-use oak barrels. Assembled after 18 months of aging with 50% wine from vat, this results in a finely wooded Muscadet able to age more than ten years. Bottled on April 5, 2017 and coming from a homogeneous batch of 5600 bottles and 100 jéroboams, all bottles are numbered.



SKU: 790886

Region	Muscadet de Sèvre et Maine Sur Lie AOC
Classification	AOC
Vintage	2019
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 SO2	19 mg/l
Total SO2:	132 mg/l

TASTING NOTES

Immediately aromatic, with floral stone fruit, and citrus. Composed in the mouth with oak giving breadth and harmony; pleasant and well-made. Complex, rich, well structured.

PAIRING SUGGESTION

TA wonderful wine to enjoy in company, reflecting upon the day's events and sharing dreams. Pairs well with rich white meat and fish dishes, aged and blue cheeses.