



Domaine de la Tourmaline 2015

Muscadet Sèvre-et-Maine sur Lie



WINEMAKER

Christophe Gadais

WINERY

Gadais Père & Fils

APPELLATION

Muscadet Sèvre-et-Maine sur Lie

GRAPE VARIETAL

Melon de Bourgogne

TERROIR

Grown between the Sèvre and the Maine on the hillsides of Saint-Fiacre, the 32 acres single vineyard of “Domaine de la Tourmaline” is produced in accordance with sustainable agricultural methods. Rooted in two-mica gneiss soils, the vines are around forty years old.

HARVEST

Mechanical harvest, the grapes are picked at full ripeness to give maximum flavor.

VITICULTURE & VINIFICATION

Following a cold static settling of 12 hours, the use of carefully selected yeast allows for a slow fermentation (which lasts 3 weeks between 64-68F). Then, the wine ages on lees for 6 months.

TASTING NOTES

Domaine de la Tourmaline is characterized by aromas of white blossom and lemon zest. On the palate, the wine is dry, crisp with a fine acidity and a soft texture. The aging on lees gives a delicate toasty note. Very refreshing with an interesting length in the mouth.

FOOD PAIRING

Refined and fresh, it pairs well with seafood. Oysters are a must, and it will be delightful with lobster and shrimps. Great with poultry and salads.

TECHNICALS

Alcohol: 12%, Total acidity: 5.8g/l, PH: 3.75, Residual sugar: 1.5g/l