



EARL GADAIS Père et Fils
1, la croix de la brosse
44690 St Fiacre sur Maine- France

MUSCADET SEVRE ET MAINE

CUVEE : **MUSCADET SEVRE ET MAINE SUR LIE 2023**
"LA GRANDE RESERVE"

GRAPE VARIETY : Melon de Bourgogne

SOIL AND SUBSOIL COMPOSITION : Orthogneiss and gneiss

AVERAGE AGE OF VINES : about 35 years old

PLANTING DENSITY : 7000 vines per hectare

SURFACE VINES FOR THIS VINTAGE : 10 hectares

YIELD : 41 hl/ha

NUMBER OF BOTTLES FOR THIS VINTAGE : 55 000

WINE MAKING AND MATURING :

Static settling for 24 hours.

Slow fermentation : 2 weeks at 16/18°C with selected yeast. Maturing on the lees until bottling date in June 2023 after a light filtration through diatomaceous earth.

ALCOHOL BY VOL % ACQUIRED : 13.0°

RESIDUAL SUGARS : 1.3 gr G/F

SO2 TOTAL : 104 mg/l

SO2 LIBRE : 25 mg/l

TOTAL ACIDITY : 4.05 g/l H₂SO₄

VOLATILE ACIDITY : 0.25 g/l H₂SO₄

