



MUSCADET SEVRE ET MAINE

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

CUVEE : **MUSCADET SEVRE ET MAINE SUR LIE 2021**  
"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 : 22 hl/ha

NUMBER OF BOTTLES FOR THIS VINTAGE : 28 000

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 2022 after a light filtration through diatomaceous earth.

ALCOHOL BY VOL % ACQUIRED : 11°70.

RESIDUAL SUGARS : 0.9 gr G/F

SO2 TOTAL : 107 mg/l

SO2 LIBRE : 14 mg/l

TOTAL ACIDITY : 4.20 g/l H<sub>2</sub>SO<sub>4</sub>

VOLATILE ACIDITY : 0.24 g/l H<sub>2</sub>SO<sub>4</sub>

