***Depuis 1927***

GUILBAUD FRERES

# Beau Soleil - 44190 GORGES – France

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**FICHE TECHNIQUE**

CLOS DE BEAUREGARD 2020

Vieilles Vignes

⬝ ***APPELLATION*** : MUSCADET SEVRE ET MAINE AOC SUR LIE 2020

⬝ ***PRODUCER*** : GUILBAUD FRÈRES 44330 MOUZILLON Tél : 02 40 069 069

# E-mail : guilbaudfreres@gmvl.fr

⬝ ***SOIL*** : Soils made up of clayey sands and gabbros (gneiss) from the quaternary era*.*

⬝ ***GRAPE VARIETY*** : 100% Melon de Bourgogne (generally known as : MUSCADET)

***⬝ VINTAGE REPORT* :** Following a mild winter, a hot and dry beginning of spring, almost summery, the vines start in mid-March, with astonishing precocity. The beautiful and warm weather sets in over time, and allows the vines to grow in excellent conditions.

These conditions result in flowering at the end of May, very rapid and homogeneous. A few beneficial rains during the summer allow the vines to continue to nourish their grapes.

The precocity of bud burst became more pronounced in the summer, and we started the harvest at the end of August with grapes soaked in sunshine. The good weather allows us to choose our harvest dates to obtain the best juices. We thus find very typical Loire wines, fresh and fruity.

⬝ ***VINIFICATION PROCESS*** : Pneumatic pressing. Stabilization under cold condition during 8 to 12 days at 3°C. Alcoholic fermentation process under controlled temperature. Stirring of the lees during 6 to 8 weeks, twice a week. Wine maturing on lees for min. 6 months.

. ***TASTING NOTES*** : Pale gold color with silvery undertone, limpid. Ripe and fresh nose, white elderberry flowers, pear-quince white fruits, finely spicy and mineral. Harmonious palate between fruitiness, minerality, freshness right down to the pretty length, lemony on the finish.

Delicious as an aperitif, it can be served with salmon carpaccio, risotto with prawns and mushrooms, chicken with lemon confit, and goat cheese.

Drink between 10 and 12 °C (50 – 53.6°F)