

Gula Ana 2021



● *Marais
de Goulaine*

GRAPE VARIETY CRU COMMUNAL GOULAIN

100% melon de Bourgogne

The process of communal crus dates back to the late 1990s in the Muscadet area. A handful of estates, including the Luneau-Papin estate, agree on the notion of terroir and its richness and diversity around Nantes. The project is launched. Long called Schistes de Goulaine, our cru is today called Goulaine, referring to the Goulaine river flowing into the Loire and common denominator of an area now registered by the INAO. The Goulaine landscape is characterized by a finely carved relief, with mounds converging towards the marshes. Located on the top of the hillsides, the vine plots offer an unobstructed view on the Goulaine marsh, a different one on each season, depending on whether it is covered with water or exposed. The horizon is large and wide, showing remarkable elements of the surroundings and offering a unique feeling of wideness.

PLOT PROFILE

Village of Le Loroux-Botttereau. Vines planted in 1974. Mass selection (no clones). Bedrock of peridotite and altered serpentinite in a place called La Butte de la Roche. This legendary location rich with stories of past civilizations and conquests, and offers a breathtaking panorama over the vineyards of Nantes. The wine's label is an artwork, created in association with the illustration designers of Atelier Bingo. It represents the plot's unique biotope, as well as our work as authors.
*GULA (Latin for throat) ANA (Gaulish for marsh)

VINEYARD CARE THROUGH THE SEASONS

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary. Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees 21 months in underground concrete tank and glass lined vats without racking until bottling during summer time 2023.

TASTING

Serve at 12°C. Crispy pike loaf, lobster and small vegetables, lobster shell jus.
Casserole of Bresse chicken and blue lobster.

PRESS

MUSCADET MYTHS DEBUNKED - Luneau-Papin, Gula-Ana 2020, Muscadet-Sèvre et Maine GOULAIN
Tasted blind. Certified AB organic and Demeter biodynamic. 50-year-old vines from a single vineyard on peridotite and serpentinite bedrock. Hand-picked. Made and aged on lees for 22 months in underground concrete tanks lined with glass tiles. Another unusual Muscadet in that it's gone through malo. RS 0.5 g/l. Ripe oranges on the nose and then knee-bucklingly beautiful on the palate. So complex! Ripe papaya, liquorice-scented tangerines, quinces poached with star anise, fennel bulb, caraway seeds, roasted nigella. I could go on. The kaleidoscopic matrix of this wine is astounding. Thrilling density. Reverberating with energy and tension and tiny humming, strumming, fizzing pixels of flavour that seem to be soaring off the roof of my mouth with their own otherworldly orchestra. This is outstanding. **JANCIS ROBINSON by Tamlyn Currin, Mars 2023**

Muscadet Sèvre et Maine - Goulaine - Gula Ana, 2020. This is one of the most most esteemed from the Muscadet vineyard, and this vintage is no exception to its reputation. Be careful, the beast is powerful and chomping at the bit. Equipped with a structure impressive, the wine is nevertheless expertly mastered (as evidenced by its frank and precise aromas) and promises to work wonders after a few years in the cellar. It will indeed be able to display all its elegance.

Stéphane Davet, Ophélie Neiman & Laure Gasparotto pour Le Monde des vins, Février 2023

In more solar tones, two 2020s are to be discovered: Gula-Ana, with a beautiful build, stimulating bitters with notes of ripe white fruits; and Excelsior, with a still invigorating depth more important which promises him a serene future of more than fifteen years.

R.V.F Guide Vert 2023 by Alexis Goujard

750 ml & 1 500 ml bottle
Box of 6 or 12 bottles

PACKAGING

CERTIFICATION

ECOCERT organic agriculture certification
CERTIFICATION LABEL DEMETER Agriculture biodynamique

