



# ANGE

## TABLE WINE



#### ORIGIN OF PAINTING LABEL :

Blanche Couronne Abbey – Loire - France.

**VARIETY:** 100 % Pinot Noir.

**VINEYARD SIZE :** 1 ha.

#### TERROIR:

Loire Valley Vineyards.  
Orientation Southwest & Southeast.  
Stony Soil. Subsoil: Gneiss and Orthogneiss

**VITICULTURE:** around 30hl/ha  
Soil ploughing and scraping. Canopy management.

**PRUNING:** Simple Guyot.

#### VINIFICATION AND MATURATION:

**Organically farmed since 1975.**  
**Biodynamics – Demeter certified since 1998**  
Hand-picked grapes  
50% destemming, immediate fermentation.  
100% Stainless Steel fermented grapes.  
Pump over when necessary during 7/8 days.  
Fermentation: Native yeast.  
Pneumatic pressing.  
Aged 12 months in amphoras.  
No filtration, No fining.

#### COMMENTARY:

This Pinot Noir mixes grace with vigour and associates strength with finesse. Full bodied wine, great complexity, powerful but also very delicate, fruity with intense notes of ripe black fruits, blackberry and violet, add a dash of delicate spices... Let this bottle just enough time to rest in your personal cellar !

*« A idea of elegance, a wine which likes company and likes to laugh and to sing... This Pinot Noir is surprising and bewitching, I can't help loving it. Just share this rare bottle with your best friends »*

Fred

#### FOOD AND WINE PAIRING:

Grilled Salmon with Teriyaki Shiitake.  
Chicken Breasts with Rosemary and Thyme.  
Lamb shoulder, green chickpeas, carrots and pistachios.  
Waygu Beef Tartare, tomatoes, peppers and fava beans.  
Grilled Lamb chops, Bourbon & bacon mashed sweet potatoes, port wine reduction.  
Smoked boneless Beef short Rib Pasta, sun dried tomatoes, roasted garlic  
Cajun fried chicken, sausage jambalaya & coleslaw.  
Mushrooms & truffle Risotto.  
Sweetbreads, stew with roots vegetables.  
Roasted beef with herbs, mushrooms & truffles.

**TASTING:** Expected to keep well

Ideal serving temperature: **17°C**

To open 5 years after his vintage and to drink on 10/15 years to come.