



ASTRA

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :
St Vitus Cathedral – Prague

VARIETY: 100% Gamay

VINEYARD SIZE: 1 hectare.

TERROIR:
Loire Valley.
Plot of land: “Les Ronces”, west orientated.
Mica-schist subsoil.

VITICULTURE: 35hl/ha
Soil ploughing and scraping, canopy management.

PRUNING: Guyot simple.

VINIFICATION AND MATURATION:
Organic farming.

Hand-picked harvest.
Harvest transferred by gravity into the vats,
no pump used.
Short vatting : 10 days, entire and none-crushed
grapes, without running off the juice.
Pneumatic pressing.
Fermentation: 100 % natives yeasts.
Aged in 450 liters Amphoras during 12 months.

No fining, no filtration.

PROVENANCE OF THE GRAPES :
Domaine Landron-Chartier – Loire

COMMENTARY:
Brilliant fruit, with well-ripe red fruits notes, floral and delicate as well as smooth spicy notes. Fluid mouth attack with a structured middle mouth feeling on cherry and plum. Long lasting taste...
A full- bodied wine that should age quietly in your cellar for a few well deserved years.

*« Gamay is The Beaujolais king's grape variety but is also well adapted to the Loire hillsides. This is a four-hand made cuvée, cuvée made-out the well named 'Les Ronces' plot. This cuvée is made with my friend Ben Landron. So enjoy life, drink wine, drink good Loire Gamay !
As would Rabelais say: "As appetite comes from eating, thirst disappears while drinking". Fred*

FOOD AND WINE PAIRING :
Roasted calf square
Poultry with the pin.
Roasted mitre and shallots.
Kidneys, liver in chopped parsily.
Mamie Josette's beef stew.
Veal cutlet with the cream.
Camembert, Brie, Savarin, Cœur de Neufchâtel.
Or as would Ben say: « with a glass and a cork-screw » !

TASTING :
Ideal serving temperature : **16/17°C**
To be drank between now and the next 5/7 years – at least.