



CARPE DIEM

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

Le Mans Cathedral – France

VARIETY: Melon B.

VINEYARD SIZE: 1,2 ha.

TERROIR:

Loire Valley Loire vineyard
Orientation of the slopes is SOUTH EAST.
Stony soil. Sub-soil: Two-Mica **Granite**.

PRODUCTION: around 30hl/ha
Soil ploughing and soil scraping.
Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:

Organically farmed since 1975.
Biodynamic – Demeter certified since 1998

Hand-picked grapes
Harvest reception by gravity.
No use of pumps.
Pneumatic pressing.
No racking of the must.
Fermentation 100 % natural yeast.
Aged **15 months** “on the lees” in **Amphoras**.

No fining, No filtration.

COMMENTARY:

Full nose, round, with citrus, fennel, spices, herbs, bay leaf notes. Extremely smooth palate, creamy and full; this is the perfect example of what “Umami” is... if it can ever be defined...

Large volume, rich, deep and delicate wine. Long finish, salty and seaweeds notes.

A wine vinified during 15 months exclusively in amphoras to show another expression of the variety « Melon B ».

FOOD AND WINE PAIRING:

Wild Sea Bass & roasted fennel and red onions.
A full basket of sea urchins to share with friends.
Sashimis of sea bream & scallops, wakame.
A (big) spoon of Oscietre Caviar.
Blanquette of langoustines and turbot with artichokes.
A creamy risotto with truffles & asparagus.
Guinea fowl, chanterelles, chestnuts & dried fruits.
Raw scallops slices, yuzu, rice chips & shiso.
Sea Bream, fermented chili, radish & finger lime.
Albacore Tuna loin, black sesame, black rice, ginger-herb sauce, baby tomatoes, cucumber, basil & mint.
Lobster, Belgian caramelized endives, green garlic & saffron.

TASTING: Expected to keep well
Ideal serving temperature: **12° à 13°**
Drink now and for 10 years to come.