



CELESTE

TABLE WINE



VARIETY:

60 % Chardonnay.
40% Folle Blanche.

TERROIR:

Loire Valley.
South-East Orientation. Sous-sol d'Orthogneiss subsoil

VITICULTURE: around 20hl/ha

Soil ploughing and scraping.
Canopy management
De-budding, manual thinning out.

PRUNING: Guyot Simple.

VINIFICATION AND MATURATION:

Organically farmed since 1975.
Biodynamic – Demeter certified since 1998.

Manuel harvest.
Destemming by hand followed by
12 months of skin maceration in amphoras.
Each variety is aged in separate amphoras.
Blending before bottling.
Fermentation 100 % native yeast.

No fining, no filtration.

COMMENTARY:

Expressive nose with frank notes of iodine, fresh seaweed and lemony notes. Lively attack, wine in tension that develops in the middle of the mouth to become more polished and charming. Invigorating sea freshness balanced by a nice volume in the mouth, explosion of yellow fruits and basket of cedars ...

A pure, delicate and crystalline wine.

A double vinification in maceration on skins to enhance the breeding in amphorae ... A vinification signed **Claire Niger**

A good hour of decanter will make him happy in the first years of his life. Large predictable guard.

FOOD & WINE PAIRING:

A basket of sea urchins.
Mackerel and sardine sushi.
Langoustine tartare, crispy rice, garlic & lemon slices.
Wild salmon carpaccio with pink berries.
Pan-seared sea scallop, pears, pine nuts, endives & roasted garlic vinaigrette.
Roasted blue prawns, prawn aioli & almonds.
A good big ladle of Aquitaine Caviar. ☺
A lobster from Brittany, coriander emulsion.
Crostini, black truffle, spanish anchovy & salsa verde.
Swordfish curry, spinach sprouts & fresh herbs.

TASTING:

Drink over the next 10 years.