



CLASSIC Table Wine



ORIGIN OF STAINED GLASS LABEL :

Notre Dame au Sablon church – Bruxelles.

VARIETY: Melon B.

VINEYARD SIZE: 4.50 ha.

AGE OF VINES: 30-35 years old.

TERROIR:

Loire Valley Loire vineyard
Orientation of the slopes is WEST and NORTH WEST.
Soil is Siliceous with a sub-soil of metamorphic rock.

PRODUCTION: 40 hl/ha

Soil ploughing and soil scraping.
Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND REFINING:

Organically farmed since 1975.
Biodynamic – Demeter certified since 1998

Hand-picked grapes.
Harvest reception by gravity.
No use of pumps.
Pneumatic pressing.
Fermentation 100 % natural yeast.
Aged “on the lees” in underground vats covered with glass tiles.

No fining, No filtration.

COMMENTARY:

This cuvee claims to be “Classic” purely to set itself apart from the wave to promote wines whose aromas have their origin neither in the variety of grape nor in the locality... This wine is vinified to be appreciated young “on the fruit”. It is crystal clear and the colour of yellow straw. Lime, grapefruit, white fruits, pear and apple, salty and citrus notes are generously present on the nose. The mouth is rich, straight, providing a beautiful acid screen; lime and soft notes of the sea provide a good balance and a great freshness, superb landmarks which stretch to the end... This wine would be a good accompaniment to a seafood platter, an oily fish, a white meat or would, of course, be the ideal companion to your aperitif.

FOOD AND WINE PAIRING:

Spicy Guacamole & Spanish Tapas.
A crispy fish burger: breaded cod fillet, Romaine hearts & tartare sauce, French fries.
Pacific yellowtail, Meyer lemon, bergamot & basil aioli.
Raw sardine fillet with lime zest & fresh herbs.
Grilled salmon, glazed pineapple & fried egg, fresh herbs.
Tuna tartare, garlic, thyme croutons & Parmesan.
Fried salmon and crunchy wok vegetables.
Sea trout, fennel, caramelized shallots & crispy focaccia.
Advocado on toast, poached eggs & crispy bacon.
Sea food platter: shells, shrimps, oysters, crab.
A dozen (or more 😊) of oysters...

TASTING:

Ideal serving temperature is between 9° à 11°

To drink on 3/4 years.