



DOMINI

TABLE WINE



VARIETY:

100% Pinot Noir

TERROIR:

Loire Valley.
South-west orientation.
Gneiss and Orthogneiss subsoil

VITICULTURE:

around 35hl/ha
Soil ploughing and scraping.
Canopy management.
De-budding, manual thinning out.

PRUNING:

Simple Guyot.

VINIFICATION AND MATURATION:

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

100% manual harvest.
Reception of the harvest, de-stemming
and manual vatting.
Fermentation in native yeasts without sulfur.
16 months in amphorae:
Maceration for 8 months followed by 8 months of aging.

No fining, no filtration.

COMMENTARY:

A Pinot Noir of great complexity combining power and delicacy, bright fruit on very ripe black fruits, intense notes of blackberry, stewed blackcurrant mixed with spices; massive, dense, demonstrative mid-palate. Long finish ... Leave time to time and keep this bottle quietly in your cellar for a few years.

“A wine that definitely goes off the beaten track... The 8 months of maceration on the skins gives this Pinot Noir an extraordinary structure and aroma. » Fred

FOOD & WINE PAIRING:

Boar stew, chanterelle brioche pudding, grilled chicories.
Duck breasts.
Boeuf – braised short ribs, butternut squash, broccolini, pickled cherries.
A Truffle Risotto, simply ☺.
Roasted rabbit leg, butternut squash & broccolini.
Breast duck, wild mushrooms, sage, shaved parmesan.
Barbecue Smoked Pulled Pork & French fries.
Sweetbread, crisp Brussel sprouts & artichoke, coriander.
Beef Wellington, mushroom duxelles, spinach, puff pastry, watercress salad & sauce bordelaise.

TASTING:

Ideal serving temperature: 17 °C
Wait 2 years before opening and drink over 10 years ...