



**ORIGIN OF STAINED GLASS LABEL :**

Notre Dame de Pépiole church – France.

**VARIETY:** Chardonnay.

**TERROIR:**

Loire Valley Vineyard.

Orientation Southeast.

Stony Soil. Subsoil: Orthogneiss

**VITICULTURE:** around 30hl/ha

Soil ploughing and scraping. Canopy management.

**PRUNING:** Simple Guyot.

**VINIFICATION AND MATURATION:**

**Organically farmed since 1975.**

**Biodynamics – Demeter certified since 1998**

Hand-picked grapes, destemmed by hand.

100% amphora fermented grapes.

Fermentation: Native yeast.

12 months of skin maceration in 400L **amphoras**.

**No filtration, No fining.**

# FAUST

## TABLE WINE



**COMMENTARY:**

Orange colour.

Flattering and expressive nose with notes of ripe fig, quince, delicate spices, saffron, fresh apricot and bitter orange peels. Very dry, charming but rather austere, playful with smooth tannins and a fine volume, this wine is deep and delicate.

A wine vinified to sublimate amphora's aging, chiseled fruit and hints of sweet spices, freshness...

Should keep well during a decade at least.

**FOOD AND WINE PAIRING:**

Peppery salad leaves, anchovies & walnuts.

Larded chicken, baby carrots, chickpeas, mashed butternut & fresh coriander.

Grilled octopus, radish pickles, dark chocolate sauce.

Duck breast, black steamed rice, orange sauce & capers.

Shoulder lamb and its juice, grilled eggplants.

Steamed lobster, caramelized endives & nutty grains.

Curry pork, cardamom & cinnamon, dried fruits.

Roasted poultry with honey, sweet spices, saffron and other Moroccan spices.

Crab salad, radish slices & grapefruit supremes.

Roasted Woodcock, fresh ginger slices, candied turnips, green olives & garlic.

**TASTING:** Expected to keep well

Ideal serving temperature: **13/14°C**

Drink now and for 10/15 years to come.