



GERMINUS

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

St Vitus Cathedral – Prague

VARIETY: 100% Malbec

VINEYARD SIZE: 1 hectare.

TERROIR: siderolithic

Parcel located on Luzech clay plateau.

Siliceous and ferrous terroir made up with red clays.

VITICULTURE: 40hl/ha

Weeding in the row, mechanic work under the row.

Early suckering, stripping.

PRUNING: Guyot simple.

VINIFICATION & MATURATION:

Organic farming.

100% hand-picked harvest.

Harvest reception by gravity.

Whole bunches 50%, de-stemming 50%.

Short maceration: 10 days.

Pneumatic pressing.

Fermentation 100 % native yeasts.

Aged in 150 liters & 600 liters amphora during 12months.

No fining, no filtration.

PROVENANCE OF THE GRAPES :

Château Les Croisille - Cahors

COMMENTARY:

Intense violine persistent colour. Nose impresses notes of small red fruits, strawberries and morello cherry, notes of blood orange, black fruits, spices. Wine balanced around a marked acid screen which brings a superb tension to this wine of altitude. Fine tannins, notes of blue flowers, violet, fluid mouth and imposing at the same time, a juice with a great freshness, notes of liquorice and strawberry on the final. A delicate wine which will be able to wait patiently in your cellar for many years.

«Do you like co-op wines? If so, please keep going otherwise this Malbec is made for you...it 'pinotes', it's juicy and delicate, it will enlight your parties! ☺» Fred

FOOD & WINE PAIRINGS:

30 Day Dry-Aged Ribeye, summer beans & radish.

Rib of beef grilled with Granny Lucette potatoes....

Goose cassoulet from Southwest area (France).

Creole black pudding, with creamy cheese sauce.

Roasted quill, honey with its small turnips.

Duck breasts with Espelette pepper, fresh herbs.

Sage veal tendron, basmati steamed rice.

Beef Tartare, Black trumpet mushroom, puffed farro, anchovy & egg yolk.

Lamb Chops, roggianese chili, lima beans, eggplant & mint.

Valencay, Ossau Iraty, aged Parmesan/24 months+.

TASTING:

Ideal serving temperature : **16/17°C**

Drink for the next 6/7 years to come.