



INVICTUS

TABLE WINE



VARIETY:

100 % Cabernet Franc.

VINEYARD SIZE: 0,8 ha.

TERROIR:

Loire Valley Vineyard.
Orientation Southeast.
Stony Soil. Subsoil: Granite

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.
Fermentation: Native yeast.
12 months of skin maceration in 400L **amphoras**.

No filtration, No fining.

TASTING:

Ideal serving temperature: **17/18°C**

To drink on 10 years.

COMMENTARY:

Nose marked with great depth; intense, captivating, it develops notes of black fruit and red berries, blackberry, wild strawberry. Menthol and camphor notes and bitter cocoa notes aeration take you on a playground far from Cabernet Franc standards. Engraved wine, pure and crystalline Loire built on a balance finesse, freshness and tannins still tight; tannic load are all moderate given the eight months of maceration in amphorae. A wine vinified to sublimate Cabernet Franc and out of the box, a certain idea of finesse and delicacy to the final with a wine of great purity without over-extraction.

Leave the bottle in your cellar quietly minimum 2/3 years.

FOOD AND WINE PAIRING:

Hanger Steak with French Fries Served with Compote of Shallots, Red Wine Sauce.

Pan Seared Beef Tenderloin, mushrooms & green beans.

Sautéed Foie Gras with barley risotto & truffle sauce.

Rabbit Stew in Light Creamy Mustard Sauce & pasta.

Lamb stew in a light tomato & garlic sauce, mashed celery.

Duck Confit, sweet potatoes, cabbage & gastrique.

Golden puff pastry filled with creamy sweetbreads, mushrooms and fresh herbs.

Slow braised beef stew with thyme, rosemary and garlic, mushroom, carrots & bacon.

Farm strip loin, maître d'hôtel butter, French Fries.

White Bean Cassoulet, Bacon and Sausages.