



JANUS

TABLE WINE



ORIGIN OF MOSAIC:

Bardo Museum – Tunis - Tunisia

VARIETY: Chardonnay.

TERROIR:

Loire Valley.
South-East orientated.
Orthogneiss subsoil.

VITICULTURE: 35hl/ha

Soils ploughing and scraping, disbudding, canopy management.

PRUNING: Guyot Simple.

VINIFICATION & MATURATION:

Organic farming since 1975.

Biodynamic certified since 1998.

Hand-picked harvest.
Harvest transferred by gravity into vats, no pump used.
Short vatting: 12 days, destemmed grapes.
Pneumatic pressing.
Fermentation: 100 % natives yeast.

Aged in concrete tanks for 12 months.

No fining, no filtration.

TASTING COMMENTS:

Elegant nose on marked iodized and mineral notes, notes of green alga, citrus fruits, of lime and zests of hand of Buddha. Frank attack, conclusive wine, relatively powerful which develops pretty land-marks and flexibility in medium of mouth, fruit notes of the orchard, citrus fruits zests. Finale on the citrus and iodine.

A wine raised out of concrete tanks which leaves definitively the beaten paths of Chardonnay.

WINE & FOOD PAIRING:

Sole filets, lightly breaded and fried with Salt & Pepper fries, lemon tartare and malt vinegar.
Steamed mussels & littleneck clams with garlic and parsley.
Cuttlefish, carrot, leek, celery root & bottarga.
Wild mushroom Risotto, Parmesan, mascarpone & truffles.
Crab Meat Cakes Topped with Spicy garlic sauce.
Mediterranean Sea Bass, salt baked & spicy potatoes.
Roasted chicken with chestnut & Sage, sauteed Brussel sprouts and coriander.
Tuna ceviche, sweet potatoes, avocado & corn nuts.
Steam beer-battered wild cod with shoestring fries.
A platter of Spanish Tapas.
A dozen oysters.

TASTING:

Ideal serving temperature: **9/10°C**

To drink now and for the next five years.