



LUX

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

Santa Maria Assunta Cathedral.
Torcello island – Venice - Italy.

VARIETY: Chardonnay.

TERROIR:

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

PRODUCTION: 35hl/ha

Soil ploughing and scraping. Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:

Organically farmed since 1975.

Biodynamics – Demeter certified since 1998

Harvest 100% hand-picked.
Harvest reception by gravity.
No use of pumps.
Pneumatic pressing.
No racking of the must.
Fermentation: 100 % natural yeast.
Aged 12 months in amphoras.

No filtration, No fining.

COMMENTARY:

Light straw reflections. Elegant nose with pronounced mineral notes, citrus notes, delicate notes of white flowers, honeysuckle, almond. Supple attack, very dense wine, rich, bold and opulent which develops pretty bitter on mouth. Slender, complex, powerful, mouth blending notes of orchard fruits, stone fruits and citrus.

A Chardonnay with large stretches marrying tension, power, salinity and vibration.

Enjoy it now and in the years to come.

FOOD AND WINE PAIRING:

Langoustines Tartare, smoked potatoes, radish, lime slices & sour cream.

Pan-seared skate wing and fried vegetables of garden.

Seared wild striped bass, sweet potato purée, fennel & quince, white wine fish jus.

Octopus carpaccio, garlic, chives and green olive oil.

Veal, juice and mashed potatoes.

Crisp sweetbreads, cauliflower purée, fried bacon & old parmesan.

Fried squids, papaya salad, puffed rice noodles & chives.

King crab salad, celery roots and sweet chili aioli.

Lime cured Atlantic Sea Bass, black sesame rice crumb, cured radish & fresh herbs.

TASTING:

Ideal serving temperature: **12°/13°C**

Drink now and for 8/10 years to come.