



MATRIS

TABLE WINE



ORIGIN OF MOSAÏC :

Montreale cathedral – Palerma - Sicily.

VARIETY: Chenin.

TERROIR:

Loire Valley vineyards.
South-east Orientated.
Orthogneiss subsoil.

VITICULTURE: 25 Hl/Ha.

Soil ploughing and scraping, canopy management.

PRUNING: Guyot Simple.

VINIFICATION & MATURATION:

Organic farming since 1972.

Biodynamie –Demeter certified since 1998.

100% hand-picked harvest.
Reception of the grape harvest by gravity.
Pneumatic pressing, no racking of the must.
Fermentation: native yeasts.
Aged in amphoras during 12 months.

No fining, no filtration

COMMENTARY:

Strong wheat colour. Elegant nose with strong mineral notes mixing citrus and delicate notes of white flowers, quince, linden, honey and acacia. Supple attack, very dense, rich, fat and opulent wine. Slender and complex, the mouth blends notes of yellow fruit and fruit from the orchard counterbalanced by the freshness and acidity of citrus. A very long Chenin combining tension, power and minerality. To be tasted today to treat yourself on a simple dish and in the coming years on dishes in sauce.

FOOD & WINE PAIRINGS:

Andouillette AAAAA, home-made French fries.
Tuna rilette, pink berries, coriander and chives.
Sautéed clams in butter with asparagus and shiitake mushrooms.
Buckwheat fried eel, cucumbers and curry sauce.
Cuts of veal, basmati rice with dried fruits.
Carpaccio of sea bream, saffron, wild pepper of Madagascar and black olive oil, fresh herbs.
Pike mousse, chilled lobster, celery root & horseradish.
Fish and seafood Moroccan tajine with sweet spices.
Fried veal sweetbreads, garlic, tarragon and candied lemon.
Brillat Savarin

DEGUSTATION:

Ideal serving temperature: **12-13°C**
Drink now and for 10 years to come.