



MEPHISTO

TABLE WINE



ORIGIN OF STAINED GLASS :

Saint Denis basilica - France

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 harvest.

Harvest reception by gravity.

Short vatting: 7 days, destemmed grapes.

Pneumatic pressing.

Fermentation: 100 % natives yeasts.

Aged in 800 liters Amphoras during 12 months;

No fining, no filtration.

COMMENTARY:

Full nose, flattering, round, expressive, black fruits and red berries, blackberry, strawberry, gooseberry, hints of white pepper. Sweet attack, medium snug but charming mouth, tannins still tight but velvety, beautiful volume, rich, deep, delicate, chopped fruit, hints of sweet spices. A wine vinified to sublimate and respect Cabernet Franc, a certain idea of finesse and delicacy, no over-extraction in this bottle!.

Wait 1 or 2 years before opening ...

FOOD AND WINE PAIRING:

Barbecue Smoked Pulled Pork & French fries.

Creamy veal stew, baby carrots, fingerling potatoes.

Pithiviers: country squab, foie gras, truffle, puff pastry.

Crispy duck leg & roasted Brussel sprouts.

Short Rib Bourguignon with cauliflower puree.

Spaghettis Bolognese, dry aged ground beef & parmesan.

Cassoulet: confit duck leg, Toulouse sausage, cured pork belly, garlic sausage, stewed “Tarbais” Beans.

Braised lamb, celery root purée & sage jus.

Seared Duck Breast with Mandarin Orange Balsamic.

Pan seared half chicken, wild mushroom, kale & pan jus.

TASTING:

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

Drink now and up to 15 years.