



NEXUS

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

St Vitus Cathedral– Prague

VARIETY: 100% Pinot Noir

VINEYARD SIZE: 1 hectare.
Parcel "Le Clos des Treilles"

TERROIR:

Loire Valley. South- South-east orientated.
Kimmeridgian terroir.

VITICULTURE: 40hl/ha

Soil ploughing and scraping, canopy management.

PRUNING: Guyot poulard.

VINIFICATION & MATURATION:

Organic & Biodynamic farming.
Biodynamy, certified by Biodyvin & Demeter.

Harvest 100% hand-picked.
Harvest reception by gravity. 25% whole bunches.
Pellicular maceration: 21 days.
Pneumatic pressing.
Fermentation: 100 % native yeasts.
Aged in 400 liters amphorae during 12 months.
No fining, no filtration.

PROVENANCE OF THE GRAPES:

Domaine Philippe GILBERT – Menetou Salon.

COMMENTARY:

Deep red color, garnet reflections. Nose on small fume notes, red and black fruit notes, basket of strawberries and raspberries, cherries and blackberries. Flexible attack, greedy and air texture, notes of blue flowers, of violet, beautiful Loire freshness and a tannic structure no more than needed. Long persistence... A very delicate wine which will be able to wait in your cellar. Use of a decanter recommended in its youth.

« This 4 hands Cuvée made with my friend Philippe GILBERT is the result of the unexpected and thrilling venture showing the cistercian rigour out of a beautiful Pinot Noir and the craziness of a Cuban salsa danced at l'Ecu... twisting, up and straight, fresh and juicy, it's good, it's big and it will get even better with time...» Fred.

FOOD & WINE PAIRING:

Iberico plancha.
Saint Germain sole, béarnaise sauce.
Poultry on the spit.
Prime T-Bone Steak, sauteed spinach & field mushrooms.
Mullet filets and its greens, fresh herbs.
Asparagus cake from the Raymond abbot.
Spicy Gambas risotto & greedy peas, Cameroun pepper.
Chicken tajine and mirabelle plums, coriander and almonds.
Livarot, Pélaridon des Cévennes, Bleu de Gex.

TASTING:

Ideal serving temperature : **16/17°C**
To drink up to 7/8 years at least.