



# NOBIS

## TABLE WINE



### ORIGIN OF MOSAÏC LABEL :

The Wedding tower – Darmstadt – Germany

**VARIETY:** Syrah

**SURFACE:** 3 hectares.

### TERROIR:

Rhône Valley. South orientated.  
Clay subsoil.

**VITICULTURE:** 45hl/ha

Soil ploughing and scraping, canopy management.

**PRUNING:** Gobelet

### VINIFICATION AND MATURATION:

#### **Certified Organic Farming.**

Hand-picked harvest.

Short vatting : 10 days, de-stemmed grapes

Pneumatic pressing.

Fermentation: 100 % natives yeast.

Maturing in concrete vats during 10 months.

No fining, no filtration.

Low sulfites added before bottling.

### TASTING NOTES:

A true wine of buddies to be enjoyed with the aperitif, on grills, in family or not... Essence being to take pleasure and to benefit from the present moment... Wine without fuss. Open & drink !

### FOOD & WINE PAIRING:

A board of charcuterie.

A T-bone, French Fries & coleslaw.

A roasted chicken with potatoes and thyme.

A hare pâté to share with friends ☺.

Braised bacon, mashed potatoes and cabbages.

Tajine of lamb with prunes and apricots.

Veal tartare, coriander and delicate morocco spices

Poached Louisiana shrimps & thai steamed rice

Smoked pork ribs, brussel sprouts & fries.

Crispy calamari, shallots and pepper jelly.

Sliced steak, shiitake mushroom and soy sauce, coconut rice topped with a fried egg.

BBQ pork Carolina style.

Fried Boudin With chili garlic mayonnaise.

Pork Tongue Pastrami with potato salad.

Roasted Chicken Breast, red onions, gnocchi & wild mushrooms.

### TASTING:

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

To drink starting from the bottling and up to 5 years.