



ORTHOGNEISS

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

Notre Dame au Sablon Church – Bruxelles

GRAPE-VARIETY: 100 % Melon B.

SURFACE: 3 ha (7.4 acres).

AGE OF VINES: 45-55 years old.

TERROIR:

Loire Valley Loire vineyard
Orientation of slopes: South East.
Sub-soil: Orthogneiss.

VITICULTURE: 35 hl/ha

Soil ploughing and soil scraping.
Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:

100 % hand-picked grapes
Reception of the grapes harvest by gravity.
No use of pumps.
Pneumatic pressing. No racking of the must.
Fermentation 100 % natural yeast.
Aged 15/18 months “on the lees” in underground concrete vats covered with glass tiles.

Certified Organic & Biodynamic grapes.

No fining, No filtration.

COMMENTARY:

It is the colour of white gold and crystal clear. The nose is subtle and elegant with the zest of citrus fruits, white flowers and spices such as ginger and cumin and there are notes of flintstone, dried fruits and toasted almonds.. Well rounded wine, it has a mineral style with a lot of freshness. The attack is sharp and straight, the mouth is complex, an impression of great purity and rare elegance; very salty notes, chalky and slightly smokey and arachid notes joined by a bitter hint of citrus and pink grapefruit pip; powerful wine with a balanced acidity. The finish is quiet long, lingering flavors of lime and toasted almond. Excellent candidate for a 10 years of aging.

FOOD & WINE PAIRING:

Sushi to sashimi: King crab, Albacore, sea scallop, sea urchin, medium fatty blue tuna belly, fresh water eel...
Grilled spicy beef salad, watercress, green apple, dried chili, toasted rice, lime juice.
Grilled Salmon marinated in teriyaki, soy, and honey citrus glaze.
Tender fresh shrimps with garlic, parsley and olive oil.
Thinly sliced amberjack with yuzu pepper & citrus ponzu.
Soy marinated tuna with garlic chips & red onion sauce.
Summer squash, seabean, yuzu juice & crispy shallots.
Pad Thai noodles with shrimps, cucumber, fresh scallions.
Fried prawns, spicy steamed rice & coriander cream.
Grilled Eel with sweet sauce over rice & miso soup.
Stewed thin sliced beef in curry sauce, fresh herbs.

TASTING:

Ideal serving temperature is between 10° à 11°
To drink on 10 years.