



# REX

## TABLE WINE



**ORIGIN OF STAINED GLASS :**  
St Vitus Cathedral – Prague

**VARIETY:** 70% Cabernet Franc, 30% Gamay

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

**TERROIR:**  
Micaceous chalk Terroir of Turonien for the Cabernet & sandstone soil with spongy on chalky clay for the Gamay.

**VITICULTURE:** 40hl/ha  
Soil ploughing and scraping, canopy management.

**PRUNING:** Guyot.

**VINIFICATION & MATURATION:**  
**Organic & Biodynamic farming.**

Hand-picked harvest.  
Harvest reception by gravity. 50% whole bunches.  
Pellicular maceration: 10 days.  
Pneumatic pressing.  
Fermentation: 100 % native yeasts.  
Aged in 160 liters amphorae during 12 months.

**No fining, no filtration.**

**PROVENANCE OF THE GRAPES:**  
Domaine Bois-Brinçon – Xavier Cailleau - Anjou.

**COMMENTARY:**  
Subtle nose, cajoling, on the fruit. Gourmand texture feeling like a red fruit basket infusion, strawberry notes, cherry and raspberry, beautiful freshness, flexible tannins, a playful wine with a lot of energy which does not leave indifferent. Souple & spiced final mouth... A very delicate wine which will be able to age quietly in your cellar.

*"This 4 hands cuvée is made with my friend Xavier. This is the alliance of those two mythic grapes varieties from the Loire: Gamay & Cab Franc. A real mischievous wine, crunchy, full of fruits... Remember to help yourself with a full glass from the opening of the bottle as, believe me, the bottle will come back empty to you once gone round the table... even with only 3 people drinking... 😊" Fred*

**FOOD & WINE PAIRING:**  
A plate of Pata Negra Bellota.  
Andouillette AAAAA and homemade chips.  
Suckling pig on the spit.  
Haggis with mash potatoes.  
Red tuna tartare with its mango purée.  
Ham maki, chives and fresh goat cheese.  
Tenderloin, roasted apples, pistachios & steamed rice.  
Chicken stew with plantain banana and coriander.  
Saint Nectaire, camembert, Chaource.

**TASTING:**  
Ideal serving temperature: **16/17°C**  
Drink now and up to 5/6 years.