

TAURUS TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

Notre Dame de Paris cathedral – France.

VARIETY: Melon B.

VINEYARD SIZE: 80 ares.

AGE OF VINES: 55 years old.

TERROIR: Loire Valley

Orientation Southwest & Southeast.

Stony Soil. Subsoil: Mica Granite and Orthogneiss

VITICULTURE: 40 HI/Ha

Soil ploughing and scraping. Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:

Organically farmed since 1975.

Biodynamics – Demeter certified since 1998

Hand-picked grapes

Reception of the grape harvest by gravity.

No use of pumps.

Pneumatic pressing.

No racking of the must.

Fermentation: 100 % natural yeast.

Aged 2 years "on the lees": 50% in Stockingers (Austrian oak barrels) and 50% in amphoras.

No filtration, No fining.

COMMENTARY:

Light straw reflections. Elegant aromas with notes of citrus, dried fruits, white flowers, almond and toast, minerality. Full opulent palate balanced with fine acidity and liveliness showing the wine's exquisite balance. Full bodied, complex and powerful, this special cuvee partially aged in oak will reveal to you another aspect of our terroirs. A wine gifted with great aging potential, a racy and exciting Muscadet for wine lovers.

« We have brought particular care to this rare cuvee of Melon de Bourgogne. Do it the honor of serving with lobster or creamed white meats. Carafe before enjoying and discover the enjoyment for your palate... » Fred.

FOOD AND WINE PAIRING:

Raw scallops, yuzu, sliced cucumber and seaweed in dashi vinegar.

Salmon tartare, Dijon emulsion, sabayon & pickled shallots. Scallops with ginger, parsley and Meyer lemon.

Poached Salmon with caper-butter sauce.

Creamed chicken slices with chanterelles & smoked eel.

Asparagus in sauce & roasted sweetbread. Prawns Risotto with black truffle slices.

Cubed tuna sashimi, scallions and seaweed.

Cheeses with rinsed rind: Pont Lévêque, Livarot, Maroilles,

Epoisses, Vacherin, Mont-d'or...

TASTING:

Ideal serving temperature: 11°/12°C Drink now and for 10/15 years to come.