



TRINITY

TABLE WINE



ORIGIN OF MOSAÏC :

Wedding Tower – Darmstadt – Germany.

VARIETY : 80% Grenache / 20% Cinsault

VINEYARD SIZE : 2 hectares.

TERROIR:

Rhône Valley. South orientated.
red clay subsoil with rollers, gravels and scrubland.

VITICULTURE: 45hl/ha

Soil ploughing and scraping, canopy management.

PRUNING: Gobelet / Bush

VINIFICATION AND MATURATION:

Organic farming.

Hand-picked harvest.

15 days vatting, de-stemmed grapes.

Pneumatic pressing

Fermentation : 100 % natives yeast.

Maturing in concrete vats during 10 months

No fining, no filtration.

COMMENTARY:

Beautiful garnet-red intense dress.

Nose on juicy black cherry and raspberries, perfumes making dizzy and races of blue fruits, mild spices, thyme, mentholated fresh notes. In mouth, it is greedy, incisive, crunchy biscuit of small fruits currant type and morello cherry, tannins delicate and sapid, with a beautiful lengthening-piece. Wine of a great purity with a beautiful structure which will require an agreement puts/typified wine "Southern".

Wine without fuss; open, drink !

WINE & FOOD PAIRING:

A board of pork-butcher & Liver paté.

Roasted chicken breast, pineapple fried, ginger & stuffed cabbage, steamed Thai rice.

Steak Tartare & French fries, cornichons, radish, egg yolk.

Wild boar sausages, red cabbage & fresh vegetables.

Ricotta raviolis, basil-arugula pesto & pine nuts.

Lamb shoulder, potato salad, cherry jus and tomatoes.

A REAL Margherita: Tomato sauce, mozzarella, extra virgin olive oil, parmigiano, basil.

Steamed collard greens, ginger, and coriander.

Roasted duck breast, stuffed long peppers, sesame seeds & peanuts, coriander.

Shredded Beef with Black Pepper, fresh asparagus & rice.

Refined goat's cheese, Cantal, Saint-Marcellin cheese.

TASTING:

Ideal serving temperature: **15/16°C**

To drink up to 5/7 years to come.