



ALAYA

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

St Stephen the Martyr Church – Omaha - USA.

VARIETY : 100% Pineau d’Aunis.

VINEYARD SIZE : 1 hectare.

TERROIR :

Loire Valley.

Orientation Southeast. Volcanic Orthogneiss bedrock.

VITICULTURE :

The soil is tilled, de-budding and de-leafing in the vineyard by hand.

PRUNING : Guyot Simple.

VINIFICATION AND MATURATION:

Harvested 100% by hand.

Harvest received in the winery by gravity without using pumps. Pressed using a Pneumatic Press. No settling.

Fermentation with indigenous yeasts.

Maturation : 12 months in amphorae.

Certified Organic & Biodynamic grapes.

No fining, No filtration.

PROVENANCE OF THE GRAPES :

Manoir de la Tête Rouge – Saumur Puy Notre Dame

COMMENTARY :

An expressive nose at once both powerful and subtle, with hints of bright red fruits, blue flowers, light spices, and Penja White Pepper.

The palate is full, smooth, suave, and lifted with silky tannins. This wine is the archetype of vinous pleasure, but oh so much more. A basket of red fruits comes to mind, notably red currants, and this wine is eminently fresh, begging the drinker with each sip to take one more. A long finish is supported by the peppery notes and evanescent hints of roses and cherry liqueur. Drink now and for many years to come.

FOOD & WINE PAIRING:

Monkfish with American sauce and shallots confits.

Veal with delicate spices on a bed of green cabbage, coriander, and garlic.

Guineau fowl ‘au jus’ with chestnuts and truffles.

Artisanal boudin noir (black pudding), with sweet potatoes.

Grilled red mullet fillet, mash potatoes with olives.

Duck Parmentier with pistachios.

Braised piglet brain with raspberry sauce and wasabi.

Pan-fried squid, seasonal vegetables, steamed Thai rice.

Cranberry shortbread tart.

TASTING: Drink now and for 10/15 years to come.

Ideal temperature service : 16/17°c