



ALPHA

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :

Old South Church – Boston - USA.

VARIETY :

30% Chenin blanc.
70% Folle Blanche.

TERROIR :

Loire Valley.
Orientation Southeast. Volcanic Orthogneiss bedrock.

VITICULTURE : Around 30hl/ha

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 100 % indigenous yeasts.
Maturation : Concrete tanks.

Organic Agriculture
Biodynamic, certified Biodyvin

Unfiltered, Unfined.

COMMENTARY:

An expressive nose with notes of white nectarines, lemons, lime zest, white flowers, and daisies.

Have you ever bitten with conviction into a lemon?

The palate is clean and citrus-y. The wine is crisp and refreshing but develops a richness on the middle palate to finish nicely balanced. Yellow fruits and citrus notes, kaffir lime comes to mind, dominate the palate. The finish is salty with hints of grapefruit.

A beautiful, unique wine that will wake you up when drunk with breakfast! If you love rich, buttery white wine from the Rhone valley, this may not be your wine. 😊

FOOD & WINE PAIRING :

Baby lamb with mint and tzatziki sauce.

Mackerel and sardine sashimi.

Fish and shrimp tagine with ginger and turmeric sauce, and coriander shavings.

Boudin with porcini mushrooms, cress, and chive cream sauce.

Steamed potato salade & “Collioure” anchovies, Granny Smith apple shavings with paprika.

Good ‘ol quiche Lorraine like Mama used to make.

Grilled red mullet, pan-fried fresh spinach and bean sprouts, coriander emulsion.

Squids curry, steamed wild rice & fresh herbs.

TASTING:

Drink now and for 4-5 years to come.