



STAINED GLASS WINDOW ORIGIN :
Notre Dame de Paris.

VARIETY:
100 % Chenin.

TERROIR:
Loire Valley Vineyard.
Orientation Southeast.
Stony Soil. Subsoil: Granite & Orthogneiss.

VITICULTURE: around 30hl / ha
Plowing and scratching the soil, spraying,
budding, manual defoliation.

PRUNING: Simple Guyot.

WINEMAKING AND MATURATION:
Organic farming since 1975.
Biodynamics - Demeter certification since 1998.

Manual harvest.
Manual destemming & harvest reception
1 year of maceration on skins in amphoras.
100% fermentation in indigenous yeasts.

No fining, no filtration.

CITO

TABLE WINE



COMMENTARY:

A lightly golden yellow robe (referring to a macerated wine). The nose presents notes of citrus, candied lemon, orange peel, white-fleshed fruits, and hints of orange blossom. The palate has a sharp, clear, and direct attack; this Chenin reveals itself as very dry and taut, fresh, and lively, ultimately with relatively few tannins despite the extended maceration. A deep and delicate wine with finely crafted fruit, notes of sweet spices, and plum eau de vie, as well as chamomile infusion.

FOOD & WINE PAIRING:

Cod back, chorizo crumble, butternut squash puree with Parmesan.
Confit duck wings à la Pékin.
Risotto, grilled octopus, and shellfish broth with dill.
Spicy Malaysian curry chicken with cardamom and star anise, fresh coriander.
Saffron-infused rockfish soup.
Sea bream ceviche with coconut sauce and sea urchins.
Lebanese mezze.
Chicken butter, steamed basmati rice, and naan.
Langoustine tartare with lime zest and fresh garden herb juice.

TASTING:

Ideal serving temperature: **13/14°C**
To drink over the next 2-10 years