



**ORIGIN OF STAINED GLASS LABEL:**

St Vitus Cathedral– Prague

**VARIETY :** 100% Gewurztraminer

**SURFACE :** 0,84 ares.

Lieu-dit « Herrenweg »

Old vines

**TERROIR :**

Limestone and alluvium soil.

**PRODUCTION:** 15 hl/ha

Plowing and scratching the soil, green work.

**PRUNING :** Guyot Poulard.

**VINIFICATION AND maturation:**

**Organic farming.**

**Biodynamic, certified Biodyvin.**

100% manual harvest.

Reception of the harvest by gravity.

Hand destemmed.

Maceration on skins for 10 months.

Fermentation 100% in indigenous yeasts.

Aging in amphorae of 500 liters, for 12 months.

No sticking, no filtration.

# FIDES

## Table Wine



**ORIGIN OF THE GRAPES:**

Domaine Josmeyer – Isabelle et Céline Meyer

**TASTING NOTES:**

Exuberant nose on iodized notes, hints of rose, sweet spices and heightened lychee. On the palate, frank, direct, limpid, sapid, straight ... The wine is built on a marked acidity and an exacerbated minerality, it traces! Long incisive finish on the zest of pink grapefruit. "A wine outside the norm, outside the norm that will shake up more than one wine lover ... WARNING, this is definitively an UFO !

**FOOD & WINE PAIRINGS:**

Sea bass on a bed of fennel, fallen tarragon.

Chipirons sautéés with candied citrus fruits, grilled peanuts.

Pigeon pastilla, Espelette pepper & pak choy. A tagine of mussels, mango / cashew / coriander sauce.

A croque-Madame without an egg.

Anchovies, truffle, parmesan and kumquat powder.

Monkfish skewer, Munster sauce, candied pink grapefruit wedges.

Stir-fried prawns with ginger & kaffir lime.

Dorado carpaccio with kaffir lime and grapefruit. Squid flambéed with sake, steamed Thai rice.

Poached foie gras, light clementine broth, Timut pepper.

**DEGUSTATION :**

Ideal serving temperature: 11/12 °C

Drink from now and over at least 5/6 years.