



# GRANITE

## TABLE WINE



### ORIGIN OF STAINED GLASS LABEL :

Notre Dame au Sablon Church – Bruxelles

**GRAPE-VARIETY:** 100 % Melon B.

**SURFACE:** 3 ha (7.4 acres).

**AGE OF VINES:** 45-55 years old.

### TERROIR:

Loire Valley Loire vineyard  
Orientation of slopes: South West.  
Stony soil. Sub-sol: Two-Mica Granite.

**VITICULTURE:** 35 hl/ha

Soil ploughing and soil scraping.  
Canopy management.

**PRUNING:** Simple Guyot.

### VINIFICATION AND MATURATION:

**Organicly farmed since 1975.**

**Biodynamic – Demeter certified since 1998**

100 % hand-picked grapes  
Reception of the grapes harvest by gravity.  
No use of pumps.  
Pneumatic pressing. No racking of the must.  
Fermentation 100 % natural yeast.  
Aged 12/15 months “on the lees” in underground concrete vats covered with glass tiles.

**No fining, No filtration.**

### COMMENTARY:

It is the colour of white gold. An elegant nose with pronounced notes of mineral, flint, silex, and notes of citrus fruits and oyster shells. The attack is sharp and straight, the mouth crystalline imparting a great purity, fresh with the ambiance of the sea; mouth slim, fleshy and complex, very salty notes and notes of chalk and citrus fruits. A wine equipped with a long life with a persistent ambiance of the sea. A wine essentially to keep...

### FOOD AND WINE PAIRING:

Tartare of langoustines, zest of lime and mandarin.  
Sea scallop in the Shell, pickled cucumber, kaffir lime zest and sea beans.  
Whole roasted Turbot, chili oil and shallot.  
Marinated red snapper, rhubarb juice, avocado, red onions & coriander.  
White asparagus, sesame vinaigrette and shiso.  
Black Sea Bass, fennel salad & cilantro.  
Spaghetti alle Vongole.(clams)  
Wild calamari, artichoke alla Romana, sunchoke and a warm salad of spring vegetables.  
Charred octopus, smoky chorizo, salsifis mousseline.  
Tuna tartare, sea urchin toast & Jus de viande.  
Pan roasted monkfish, poached white asparagus, spiced lobster sauce & fresh herbs.  
Cheeses: Livarot, Epoisses, matured goat cheese.

### TASTING:

Ideal serving temperature is between 10° à 11°  
**To drink on 10 years.**