



# MARGUERITE

## TABLE WINE



**ORIGIN OF STAINED GLASS LABEL:**  
St Leu St Gilles church - Paris

**VARIETY:** 100 % Folle Blanche.

**TERROIR:**  
Loire Valley.  
South-East orientated.  
Gneiss subsoil.

**VITICULTURE :** autour de 30hl/ha  
Soil ploughing, scraping & canopy management.

**PRUNING:** Simple Guyot.

**VINIFICATION & MATURATION:**  
**Organic farming since 1972.**  
**Biodynamie –Demeter certified since 1998.**

100% hand-picked harvest.  
Reception of the grape harvest by gravity.  
Pneumatic pressing, no racking of the must.  
Fermentation: native yeasts.  
Aged 12 months in concrete tanks.

**No fining, no filtration**

**COMMENTARY:**

A nose combining pronounced mineral and maritime notes, seaweed, iodine, citrus notes, root notes, and gentian. The attack is crisp and straight, revealing significant volume in the mid-palate, with a delicate and straightforward acidity accompanied by hints of lime; very saline, iodized notes, great freshness, and a beautiful taut finish.

**FOOD & WINE PAIRINGS:**

Grilled squids, Espelette pepper & steamed pak choy.  
Fried eels, green asparagus, reduction of shellfish and lemon grass.

A platter of oysters.

Little neck clams on the half shell.

Octopus carpaccio, yuzu & extra-virgin olive oil.

Stuffed prawns, anchovies, meyer lemon & pine nuts.

Japanese mackerel, braised artichoke & fresh herbs pistou.

A fish and chips !

Grilled filet of rockfish, cilantro rice & black beans.

Sea snails stew, garlic, rosemary & fish sauce.

Live Urchin & Scallop Ceviche.

**DEGUSTATION:**

Ideal serving temperature: **10°C**

Drink now and for 4/5 years to come.