



ORIGIN OF STAINED GLASS LABEL :
Eglise Saint Roch – Loures-Barousse

GRAPE:
100 % Cabernet Sauvignon.

VINEYARD SIZE: 1 ha.

TERROIR:
Loire valley.
South-west orientated.
Orthogneiss underground

VITICULTURE: around 40hl/ha
Soil ploughing & scraping. Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:
Organic farming

Hand-picked harvest.
Harvest transferred by gravity into vats, no pump used.
Direct pneumatic pressing.
Fermentation: 100% native yeasts.
Aged in concrete vats.

MUSE

ROSE TABLE WINE



COMMENTARY:

A very drinkable wine, a wine of buddies, a wine of pork-butcherery and simple dishes, a shone upon wine, refreshing with its iodized notes. Lemon, grapefruit, a bouquet of fresh red fruits.

A wine to sip quietly in the shade of a pergola, between 2 parts of game of bowls or at the edge of the swimming pool....

FOOD & WINE PAIRING:

A plate of Spanish Tapas.

Pork-butchereries.

Anchoïade.

Part of pig, rosemary and thyme...

Roasted salmon and basmati rice vapor.

Sushi and Sashimis.

Ravioli stuffed with Ricotta, topped with pomodoro sauce.

Flash-fired spanish mackerel, fennel, parsley.

Whole grain toast, crushed avocado, chili flake, olio verde

Pizza Napoletana, Mozzarella, anchovy, red onion, thyme.

Chicken curry.

Broccoli, light garlic, Ricotta and mozzarella cheeses.

Rabbit meatballs, black olives & ricotta.

And simply vegetables stuffed with of the Provence one.

TASTING:

Ideal serving temperature : **10/11°C**

To drink starting from now over the next 3/5 years.