



# SOLE

## TABLE WINE



#### ORIGIN OF STAINED GLASS LABEL :

St Stephen the Martyr church – Omaha - USA.

**VARIETY:** Chenin.

#### TERROIR:

Loire Valley vineyards.  
South-east Orientated.  
Orthogneiss subsoil.

**VITICULTURE:** 30 HI/Ha.

Soil ploughing and scraping, canopy management.

**PRUNING:** Guyot Simple.

#### 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 in concrete tanks.

**No fining, no filtration**

#### COMMENTARY :

A complex, expressive, and powerful nose with hints of pineapple, white flowers, especially jasmine, and notes of Pear Williams and blood orange.

The palate is incredibly supple with a touch of Umami... The wine becomes expansive, round, and highly savory on the palate, with an impressively digestible quality that draws an irresistible little smile from you...

A long, elegant, saline finish is carried by beautiful hints of bitterness with notes of green almonds and citrus. To be enjoyed today and for many years to come.

#### FOOD & WINE PAIRINGS:

A sushi platter.

Seabass carpaccio, combava & grapefruit slices.

Cesar salad, anchovy dressing, pecorino.

Fresh spaghetti with crab and peas, see urchin sauce.

Sablefish en papillote, roasted fennel & green harissa.

Raw scallops with meyer lemon, jalapeno & coriander.

Grilled squids, saké, thaï steamed rice, fresh herbs .

Fresh seaweed salad, ginger, sesame vinaigrette.

Fried green tomatoes with kimchi aioli, young gouda and pickled cucumber.

Grilled miso-marinated black cod, broccolini & spinach.

#### DEGUSTATION:

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

Drink now and for 5 years to come.