



# VITAE

## TABLE WINE

**VARIETY:**

70 % Cabernet Sauvignon.  
30 % Cabernet Franc.

**VINEYARD SIZE:** 0,8 ha.

**TERROIR:**

Loire Valley Vineyard.  
Orientation Southeast.  
Stony Soil. Subsoil: Granite & Orthogneiss.

**VITICULTURE:** around 30hl / ha

Plowing and scratching the soil, spraying,  
budding, manual defoliation.

**PRUNING:** Simple Guyot.

**WINEMAKING AND MATURATION:**

**Organic farming since 1975.**

**Biodynamics - Demeter certification since 1998.**

Manual harvest.

Cabernet Sauvignon hand destemming followed

**1 year of maceration on skins in amphoras.**

Short maceration of Cabernet Franc followed by

**1 year amphora breeding.**

Blending before bottling

100% fermentation in indigenous yeasts.

**No fining, no filtration.**

**COMMENTARY:**

Crystal clear color, deep garnet.

Dense and complex nose that develops notes of black fruit compote, blackcurrant bud, blackberry and candied morello cherry. Notes of red berries and dark chocolate after aeration. Fluid and chiseled attack on the palate which gives way to a nice tannic charge in the middle of the mouth. The wine oscillates between power, richness and acid frame combining finesse and freshness; long finish on a nice basket of black fruits and chocolate notes. Today a charming and digestible wine with still tight tannins but leave it at least 2/3 years the honors of your cellar for an optimal tasting. For those in a hurry, do him the honor of a good decanting.

**A vinification signed Claire Niger dedicated to her beloved husband ☺.**

**FOOD & WINE PAIRING:**

British lobster tail, reduced sauce with St-Emilion Grand Cru & mashed potatoes, baby onions.

A Pigeon Moroccan tagine on a bed of coriander.

Royal hare stew & garlic mashed potatoes.

Grilled octopus, black lentils purée & garlic sauce.

Roasted bone marrow, hazelnut sauce, shallots.

Roasted duck breast, peaches, fresh asparagus & steamed rice, pepper sauce.

Grilled chicken breast, pesto aioli, lettuce, tomatoes, caramelized onions.

Bordelaise-style veal kidneys.

**TASTING:**

Ideal serving temperature: **16/17°C**

To drink over the next 10/15 years...