



# VIRTUS

## TABLE WINE



### GRAPE-VARIETY:

100% Cabernet Sauvignon.

**SURFACE:** 1,5 ha.

### TERROIR:

Loire Valley Vineyard.

Orientation Southwest.

Stony Soil. Subsoil: Orthogneiss

**PRODUCTION:** around 30hl/ha.

Soil ploughing and scraping. Canopy management.

**PRUNING:** Simple Guyot.

### VINIFICATION AND REFINING:

**Organically farmed since 1975.**

**Biodynamics – Demeter certified since 1998.**

- Hand-picked grapes
- Full destemming into tanks for immediate fermentation.
- Half crushing.
- 100% Stainless Steel fermented grapes.
- Daily punch downs and pump overs.
- Total skin contact: 12 days
- Fermentation: Native yeast.
- Pneumatic pressing.
- Aged 24 months “on the lees” in steel tanks.
- No filtration, No fining.

### TASTING NOTES:

Dark color. The nose is layered with ripe blackberries, cherry, blueberry, spices, white pepper. The wine is loaded with juicy black fruit and ripe berries, balanced by silky tannins. Nice long finish of dark fruit and soft tannins. This wine will improve in the bottle for another five/six years.

### FOOD AND WINE PAIRING:

Aged steak and French fries.

Filet Mignon with a black peppercorn reduction.

NY Strip with a wild mushroom and herb cream sauce.

Rib Eye Steak and garlic mashed potatoes.

Roasted game hens in honey blood orange glaze.

Wild mushroom lasagna made with ricotta, fresh basil and organic tomatoes.

Roasted beef with spices and peeper.

Chili con carne.

Assorted delicatessen.

Broiled or barbecued heavy game and red meats such as lamb, beef, pork and veal.

**TASTING:** Expected to keep well

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

**To drink during the next decade.**