



ANGE

TABLE WINE



GRAPE-VARIETY: 100 % Pinot Noir.

SURFACE: 47 ares.

TERROIR:

Loire Valley Vineyard.

1 single parcelle.

Orientation Southwest & Southeast.

Stony Soil. Subsoil: Gneiss and 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
- No destemming, immediate fermentation.
- No crushing.
- 100% Stainless Steel fermented grapes.
- Pump over when necessary during 8 days.
- Fermentation: Native yeast.
- Pneumatic pressing.
- Aged 10 months “on the lees” in amphoras.
- No sulphites added during the aging.
- No filtration, No fining.

TASTING NOTES:

This Pinot Noir mixes grace with vigour and associates strength with finesse. Full bodied wine, great complexity, powerful but also very delicate, fruity with intense notes of ripe black fruits, blackberry and violet, add a dash of delicate spices... Let this bottle just enough time to rest in your personal cellar !

« A idea of elegance, a wine which likes company and likes to laugh and to sing... This Pinot Noir is surprising and bewitching, I can't help loving it. Just share this rare bottle with your best friends »

Fred

FOOD AND WINE PAIRING:

Grilled Salmon with Teriyaki Shiitake.

Chicken Breasts with Rosemary and Thyme.

Grilled Duck Breasts.

Pigeon with peas.

Rooster in wine.

Mushrooms Risotto.

Sweetbread, French Navarin of lamb (stew with roots vegetables) .

Roasted beef with herbs, mushrooms & truffles.

Just a T-bone or a tuna steak...

TASTING: Expected to keep well

Ideal serving temperature: **18°C**

To drink on 10 years.