



INVICTUS

TABLE WINE



GRAPE-VARIETY:

100 % Cabernet Franc.

SURFACE: 0,8 ha.

TERROIR:

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

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
- Fermentation: Native yeast.
- Pneumatic pressing.
- 8 months of skin maceration in **amphoras**.
- No sulphites added.
- No filtration, No fining.

TASTING NOTES:

Nose marked with great depth; intense, captivating, it develops notes of black fruit and red berries, blackberry, wild strawberry. Menthol and camphor notes and bitter cocoa notes aeration take you on a playground far from Cabernet Franc standards. Engraved wine, pure and crystalline Loire built on a balance finesse, freshness and tannins still tight; tannic load are all moderate given the eight months of maceration in amphorae. A wine vinified to sublimate Cabernet Franc and out of the box, a certain idea of finesse and delicacy to the final with a wine of great purity without over-extraction. Leave the bottle in your cellar quietly minimum 2/3 years or do him the honors of a good decanting.

FOOD AND WINE PAIRING:

All types of game
Mallard and served with forgotten vegetables.
A hare « à la Royale » in a few years ...
Shoulder of wild boar, mashed potatoes.
Game birds like American woodcock.
Venison stew, mashed celery. Partridge au jus, ceps, cranberries.
Pheasant forest.
Bull Gardianne old.
Rabbit stew.

TASTING:

Ideal serving temperature: **17/18°C**

To drink on 10 years.