



AQUILAE

TABLE WINE



GRAPES:

30% Cabernet Sauvignon
70% Cabernet Franc

VINEYARD SIZE: 1 ha.

TERROIR:

Loire valley.
South-west orientated.
Orthogneiss underground

VITICULTURE: around 30hl/ha

Soil ploughing & scraping. Canopy management.

PRUNING: Simple Guyot.

VINIFICATION AND MATURATION:

Organically farmed since 1975.

Biodynamics – Demeter certified since 1998

Hand-picked grapes

Cabernet Franc: whole cluster, 4 days of skin contact then press.

Cabernet Sauvignon: immediate press.

Blend of both grapes.

Fermentation: Native yeast.

Aged 12 months in concrete tank.

No filtration, No fining.

TASTING:

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

To drink starting from now over the next 3/5 years.

COMMENTARY:

Light ruby color to be classified in the Clairet/Poulsard category .

A very drinkable wine, a wine of buddies, a wine of pork-butchery and simple dishes: Delicate and complex, the nose reveals aromas of small red fruits such as wild strawberry, cherry and raspberry.

Smooth and delicious mouthfeel, fine and balanced finish.

A bottle you can enjoy as an aperitif or around your barbecue, in your pool or jacuzzi... It will also be the perfect companion for Asian cuisine, a delicious Neapolitan pizza, or while watching a football game curled up on your sofa.

Warning: High drinkability index!

FOOD & WINE PAIRING:

A plate of Spanish Tapas.

Pork-butcheries.

Anchoïade.

Roasted salmon and basmati rice vapor.

Sushi and Sashimis.

Ravioli stuffed with Ricotta, topped with pomodoro sauce.

Flash-fired spanish mackerel, fennel, parsley.

Whole grain toast, crushed avocado, chili flake, olio verde.

Pizza Napoletana, Mozzarella, anchovy, red onion, thyme.

Chicken curry.

Broccoli, light garlic, Ricotta and mozzarella cheeses.

Rabbit meatballs, black olives & ricotta.

And simply vegetables stuffed with of the Provence one.