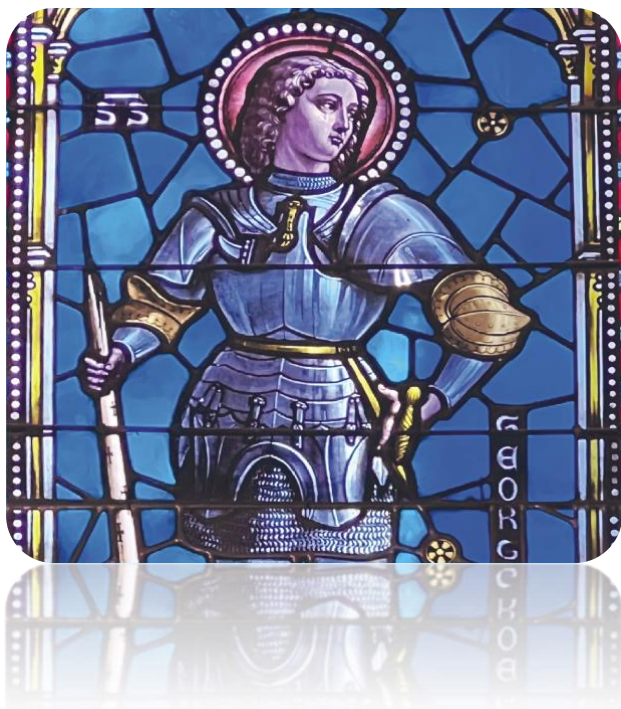




PATRES

TABLE WINE



VARIETY: Chenin.

TERROIR:

Loire Valley vineyards.
South-east Orientated.
Orthogneiss subsoil.

VITICULTURE: 25 Hl/Ha.

Soil ploughing and scraping, canopy management.

PRUNING: Guyot Simple.

VINIFICATION & MATURATION:

Organic farming since 1972.

Biodynamie –Demeter certified since 1998.

100% hand-picked harvest.
Reception of the grape harvest by gravity.
Pneumatic pressing, no racking of the must.
Fermentation: native yeasts.

Aged in CONCRETE EGG during **24** months.

Small Production : around 1500 bt/year

COMMENTARY:

Spring wheat-colored. An expressive nose with mineral notes blending citrus, clementines, delicate hints of yellow fruit, a basket of Williams pears up front and notes of sweet spices; pronounced notes of star anise and a menthol-like finish.

The attack is supple and very full-bodied. The wine is fluid and subtle, delicate and watery. The palate blends notes of orchard fruits counterbalanced by the freshness and acidity of citrus, leading to a very mouth-watering finish. A Chenin full of delicacy, minerality, salinity, and great sapidity.

Lovers of powerful, showy wines, look elsewhere! It doesn't make much sense, but I'd say it's as good as a nice gulp of seawater... Take it as you will. ☺

FOOD & WINE PAIRINGS:

Trout pâté in Granny Smith apple jelly.
Line-caught sea bass in a salt crust.
Scallop broth with cardamom infusion.
Steamed cockles on a bed of glasswort.
Carpaccio of sea bream, citrus segments, Kâmpôt pepper and green olive oil.
A basket of sea urchins.
Pike in white butter sauce.
Risotto with asparagus, black garlic and candied lemon.
Chaource cheese, fresh goat cheese.

TASTING:

Ideal serving temperature: **11-12°C**
Drink now and for 10 years to come.