



VERITAS

TABLE WINE



ORIGIN OF THE STAINED GLASS WINDOW :
Église St Martin – Brampton – Angleterre.

GRAPE VARIETY:
100% Pinot Noir

SURFACE: 1 ha.

TERROIR:
Vallée de la Loire.
Orientation Sud/Sud-Ouest.
sous-sol d'Orthogneiss

VITICULTURE: Around 35 - 40 hl/ha.
Soil ploughing and scraping.
Canopy management.
TAILLE: Simple Guyot.

VINIFICATION & MATURATION :
Organically farmed since 1975.
Biodynamics - certified since 1998.

Hand-picked grapes
Full destemming into tanks
for immediate fermentation.
Daily punch downs and pump overs.
Total skin contact: 8 days
Fermentation: Native yeast.
Pneumatic pressing.
Aged 10 months in concrete tanks.
No filtration, No fining.

COMMENTARY:

Dark color. The nose is layered with blue flowers, ripe blackberries, cherry and blueberry. The wine is loaded with juicy black fruit and raspberries, balanced by silky tannins. Nice finish of dark fruit and soft tannins. This wine will improve in the bottle for another 5/7 years.

FOOD & WINE PAIRING:

Aged steak and French fries.
Filet Mignon with a black peppercorn reduction.
30 Day Dry-Aged Ribeye, summer beans & radish.
Rib of beef grilled with Granny Lucette potatoes....
Goose cassoulet from Southwest area (France).
Creole black pudding, with creamy cheese sauce.
Roasted quill, honey with its small turnips.
Duck breasts with Espelette pepper, fresh herbs.
Sage veal tendron, basmati steamed rice.
Beef Tartare, Black trumpet mushroom, puffed farro, anchovy & egg yolk.
Lamb Chops, roggianese chili, lima beans, eggplant & mint.
Valencay, Ossau Iraty, aged Parmesan/24 months+.

TASTING :

Expected to keep well
Ideal serving temperature: 16°C /17°C.
To drink from now and during the next 5/7 years.