

The essence of the grapes, revealed in clay.

Inspired by the Presto blend, Eïdos seeks purity, staying as close as possible to what it brings together — the mineral, the vegetal. Clay, its vessel of origin, reveals the essence of each grape variety as well as the character of the vintage.

Hence the name Eïdos, a philosophical concept that designates what is seen — the form, the appearance of a thing — our perception, our vision, and what we can come to know from it.

## The Vintage

A rich and fragile vintage that needed time – nearly two years of ageing. This blend draws on the structural qualities of each of its complementary grape varieties.

## The Vine

Melon de Bourgogne 40%, Folle Blanche 26%,  
Chardonnay 34%

Vallée de la Loire / Orthogneiss, Granite and Schist  
Guyot simple Poussard  
Ecocert / Organic  
Harvested by hand

## The Cellar

Direct press of whole bunches.  
Pneumatic press.  
Fermentation with native yeast only.  
Aged in amphora for 22 months.  
No fining, no filtration.

Total sulphites: 45 mg/l  
Free sulphites: < 10 mg/l  
Alcohol: 12 %  
Vin de France.



## The Glass

An expressive, saline, long and distinctive wine. A nuanced nose ranging from floral to herbaceous with a lovely toasty hint; on the palate, the rich, layered texture of the vintage is carried by a poised structure and intensely iodine finish.

## The Table

Seafood on the more substantial side: grilled lobster, scallops with butter, sea urchin, langoustines. Raw oysters, of course, but also warm preparations like gratin de fruits de mer. Fish with some weight like turbot, halibut, monkfish. For even more remarkable pairings, try dishes with umami depth like miso-glazed fish, dashi-based broths, or aged Comté if going toward cheese.

Serve chilled, around 10–12°C