

KAIROS 2021

AB INITIO
«NIHIL FIT SINE CAUSA»

A tipping point, a decision, a moment in time.

In philosophy, Kairos symbolises an opportune moment tied to a decision and a context — much like this Gamay, born from my first pruning season at Domaine de la Providence. A small, rolling vineyard surrounded by trees, hedgerows and a stream. This Gamay on Schist and Granite is lively, honest and energetic — a rare witness to the beauty and grace of these 70-year-old Gamay vines.



The Vintage

A frost vintage with very low yields (15 hl/ha), as with Philia. Late harvest in early October, sorting in the vineyard (trimmed bunches), then one more in the cellar before full destemming.

The Vine

Gamay 100%

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

The Cellar

Manual destemming, 7 days maceration.
Pneumatic press.
Fermentation with native yeast only.
Aged in amphora for 14 months.
No fining, no filtration.

Total sulphites: 17 mg/l
Free sulphites: < 10 mg/l
Alcohol: 12 %
Vin de France.

The Glass

Dainty colour that promises finesse, and the wine delivers: cherry, rosehip, violet, silky and well-integrated tannins, and a subtle, fresh finish that is also remarkably long — worthy of an old-vine Gamay. A wine that "Pinotes" beautifully and deserves to be watched in its full evolution.

The Table

Roast chicken, guinea fowl, duck breast medium-rare.
Rabbit with mustard or herbs. Charcuterie — jambon cru, saucisson, rillettes.
Salmon or tuna grilled or tataki-style. Mushroom-based dishes like eggs, risotto, pasta with porcini.
Unexpected but worth trying, as the fruit and freshness hold up well against gentle spice: Lightly spiced dishes with Middle Eastern or North African influences such as chermoula lamb, roasted aubergine with pomegranate.

Serve chilled, around 16°C



AB INITIO SAS
contact@abinitio-wines.com – Tél : +33 (0)2 40 06 40 91
Clos de l'Écu, 44430 Le Landreau, France
https://www.instagram.com/abinitio_wine

