

PRESTO 2023

AB INITIO
«NIHIL FIT SINE CAUSA»

A singular expression of the three grape varieties of the Nantais

At the turn of 2019 into 2020, the second pruning season at Domaine de la Providence, I envision a cuvée unlike any other, a singular wine born from the assemblage of these three grape varieties.

Melon B, the core, the belly, the carrier.

Folle Blanche, the lance, vector of horizontality.

Chardonnay, the binder, the hint of bitterness.



The Vintage

For this third vintage, the biodynamically farmed parcels on Orthogneiss bring roundness and salinity. Presto 2023 is balanced and precise, incisive and fresh, generous and *digeste*, invigorating.

The Vine

Melon de Bourgogne 70%, Folle Blanche 14%,
Chardonnay 16%

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 underground concrete tanks for 16 months.
No fining, no filtration.

Total sulphites: 29 mg/l
Free sulphites: < 10 mg/l
Alcohol: 12 %
Vin de France.

The Glass

Imagine a walk along the coast just after high tide: the foam and sea spray carry soft notes of seaweed, everything smells of the ocean. You're walking on oyster shells, and that delicate crunch is somehow reflected in the structure of the wine. On the palate, small, subtle waves of yellow fruit and citrus roll in one after another, with a minerality that is at once maritime and mouth-watering.

The Table

A wine of pure pleasure, simple in its complexity. A reliable go-to for aperitif among friends, perfect with seafood and fish — platters, carpaccios, sashimi, ceviche. Equally at home in a gastronomic setting with sweet-salty-tangy pairings, exotic touches, or the flavors of Japan and Southeast Asia.

Serve chilled, around 8–10°C



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