



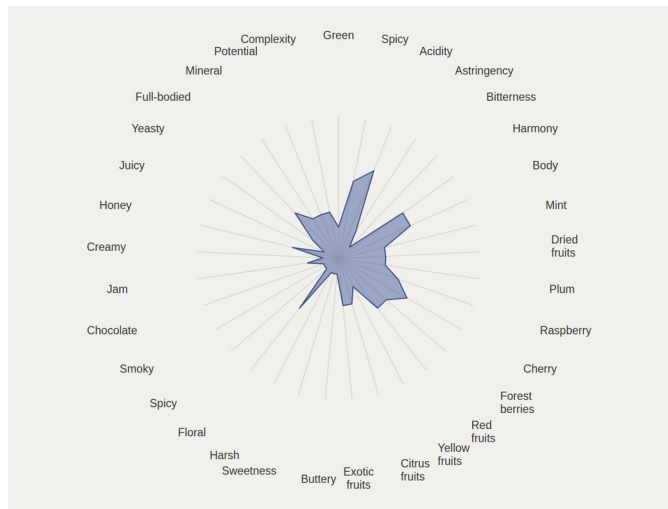
PURE. Blanc de Noirs

VIN DE FRANCE

This radiant Blanc de Noir, made from Cinsault grapes grown on a single parcel, reveals a delicate expression marked by fine minerality and sun-kissed notes. Light, fresh and refreshing, it is equally at home by the pool or enjoyed during relaxed moments with friends.

VINTAGE	2025
GRAPES	100% Cinsault
ALCOHOL	12.5%
BOTTLE SIZE	0.75 L
SERVING TEMPERATURE	6-8°C
AGEING POTENTIAL	1-2 years
AWARDS & CERTIFICATIONS	CERTIFIÉ AB AGRICULTURE BIOLOGIQUE  <i>Vin de France</i> (Certified by FR-BIO-01.) <i>French agriculture</i>

TASTING PROFILE	<i>The Delicate One</i> Its bright, crystal-clear colour is adorned with delicate silver hues, revealing a wine full of freshness. The nose opens with delicate notes of fresh almond and white flowers, accompanied by citrus aromas and a subtle touch of honey. On the palate, the wine is lively and crisp, carried by refreshing citrus notes and a lovely bouquet of tart red berries. The finish is taut and refreshing, lingering on a pleasant sensation of crisp green apple, leaving a light, fresh and mineral impression.
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TERROIR
18-year-old vines on weathered limestone with a high sand and iron content, which gives the soil its characteristic ochre color.

WINEMAKING & DESCRIPTION
Harvested early in the morning, the grapes are additionally cooled to preserve natural freshness and avoid any oxidation. Gentle whole-bunch pressing is followed by a spontaneous, temperature-controlled fermentation in stainless-steel tanks with indigenous vineyard yeasts, building more aromatic complexity. A partial malolactic fermentation (10%) rounds the wine out harmoniously.

FOOD & WINE PAIRINGS
This Blanc de Noirs thrives on the freshness and salinity of the ocean. It naturally finds its place as an aperitif, but truly shines alongside a platter of fresh oysters, whose delicate briny character echoes its minerality and lively tension. It also pairs beautifully with sushi and maki, as well as citrus ceviche, whose acidity enhances its vibrant, crisp character. For a more sunny pairing, enjoy it with raw or grilled fish, shellfish and fresh citrus-infused dishes.