



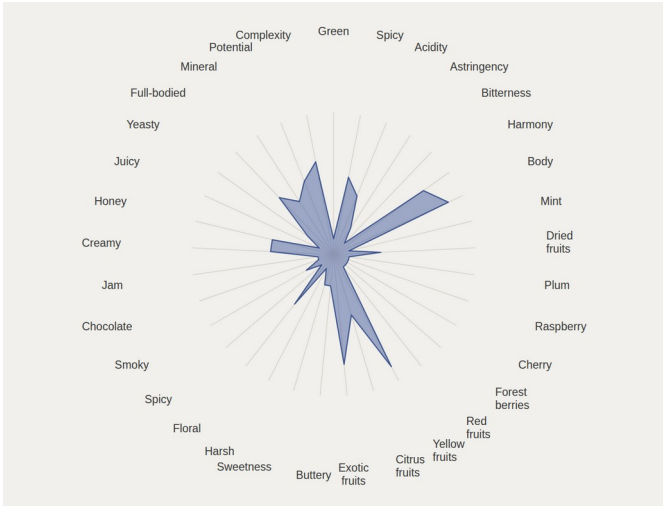
PURE. Grenache Blanc

VIN DE FRANCE

A white wine like a bright summer’s day: single-parcel Grenache Blanc, revealing sunny fruit flavours and a beautiful freshness.

VINTAGE	2025
GRAPES	100% Grenache Blanc
ALCOHOL	13.5%
BOTTLE SIZE	0.75 L
SERVING TEMPERATURE	8-9°C
AGEING POTENTIAL	3-5 years
AWARDS & CERTIFICATIONS	Vin de France French agriculture
TASTING PROFILE	Simply typical

Bright yellow colour, adorned with delicate green hues, reflects its freshness and vibrancy. On the nose, PURE. Blanc opens with delicate notes of yellow fruits, evoking ripe vine peaches and apricots, followed by hints of melon. A subtle touch of pear and honey, and a discreet note of Mediterranean garrigue. On the palate, the wine charms with its beautiful balance between roundness and freshness, revealing generous yellow fruit flavours. The finish is fruity and aromatic, marked by the distinctive Mediterranean character that gives PURE. Blanc its unique personality.



TERROIR

Nearly 40-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. Rapid pressing of the freshly crushed grapes, without any skin contact, highlights the wine’s lightness and fruit. Fermentation takes place in stainless-steel tanks, spontaneously with indigenous vineyard yeasts and under temperature control, building more aromatic complexity. A partial malolactic fermentation (25%) rounds the wine out harmoniously.

FOOD & WINE PAIRINGS

An elegant white wine that pairs beautifully with generous, Mediterranean-inspired cuisine. It is particularly well suited to fresh goat’s cheese with honey and thyme, a warm goat’s cheese salad with peach, walnuts and honey. A roasted poultry served with a creamy mushroom sauce. From the sea, it pairs wonderfully with grilled fish, roasted sea bream with fennel and preserved lemon, or delicate scallops, whose finesse highlights the wine’s freshness. It is also a perfect companion to fresh and young goat’s cheeses, such as Banon, or matured goat crottin or tome.