



BLANC de NOIRS

2024

Producteur Récoltant – Mis en bouteille à la propriété

The “Blanc de Noirs” stems from the bold idea of creating a white wine from a dark grape with such a deep purple hue.

This winemaking process was inspired by champagne creations that use grape varieties such as Pinot Meunier and Pinot Noir. The creation of “Blanc de Noirs” stems from vintners’ curiosity and exploration, seeking to push the boundaries of traditional winemaking to produce wines with bold characteristics and flavors.

	Soils Clay and limestone		Appellation IGP Atlantique
	Grape variety 100% Cabernet-Franc		

Vinification

This wine is produced by immediately pressing the grapes after harvest, thus avoiding any prolonged contact with the tannins from the skins, resulting in a white-colored wine while retaining certain aromatic characteristics of the Cabernet Franc.

Tasting notes

Colour | Pale yellow and bright

Nose | Aromas of white flowers and citrus with some characteristics of Cabernet Franc: notes of fresh and crisp red berries.

Palate | Expressive, combining floral and white fruit notes, with a lovely volume and subtle smoky hints on the finish.

Light	●	●	●	●	●	Powerful
Fruity	●	●	●	●	●	Structured
Dry	●	●	●	●	●	Sweet

Service tips

To be enjoyed between 7 and 10°C.

This wine pairs perfectly with grilled fish, roasted or creamy white meats, and aged cheeses.

Certification

