

Blanc de Velours

Blanc de Noirs

2023 - **SPARKLING BRUT**

PRESENTATION

Blanc de Velours is a unique Blanc de Noirs wine, crafted from carefully selected red grapes known for their exceptional quality. Through a specialized winemaking process, it boasts a clear appearance and refined effervescence, achieved through gentle carbonation. Blanc de Velours embodies elegance and finesse, making it perfect for celebrating special moments or enjoying sophisticated aperitifs.

THE WINE

VARIETALS: Cabernet sauvignon 41%, Cabernet franc 36%, Merlot 21%, Malbec 2%

WINEMAKING / AGEING: In crafting this Blanc de Noirs, the meticulous vinification process is central to its character. Harvested from premium red grapes vines, the grapes undergo gentle pressing, ensuring only the purest juice is extracted, thus preserving its pale golden hue. This process, often termed 'bleeding' or 'saignée', embodies the precision required to create such a distinctive Blanc de Noirs.

TASTING

Blanc de Velours presents a luminous, pale golden hue that captivates at first glance.

Its bouquet sings a symphony of white blossoms and summer fruits, enriched by a hint of citrus zest, creating a refreshing and aromatic experience.

On the palate, it offers a harmonious blend of crisp acidity and delicate bubbles, leaving a lasting impression of elegance and finesse.

SERVING / FOOD PAIRINGS

SERVING: 11°C

FOOD PAIRINGS: Appetizers, seafood or fruit tarts.

