



LE BOSQ

Le Bosq, Blanc, 2025

Vin de France, VSIG, France

PRESENTATION

In the wine industry, it is said that an excellent vintage always results from a delicate blend of wines from different origins and grape varieties. With this 'Le BOSQ' Cuvée, we showcase our expertise and know-how in the subtle art of blending, creating a unique wine that reflects the richness of our terroirs and the diversity of our grape varieties.

TERROIR

This wine comes from vines grown on limestone soils.

IN THE VINEYARD

Mechanical harvesting.

WINEMAKING

To prevent grape oxidation, freshly cut grapes are covered with dry ice. Skin fermentation for a few hours. Pressing. Fermentation in stainless steel tanks at low temperature in order to extract aromas. We pay particular attention to protect the wine from oxidation and to preserve the natural carbon dioxide from fermentation.

AGEING

Aging on lees to maintain the wine's natural freshness. No malolactic fermentation.

VARIETALS

Colombard, Sauvignon blanc, Ugni blanc

TASTING

Of a beautiful pale yellow color, this wine has a very fruity nose of citrus and passion fruit with notes of white flowers. The mouth is fruity, very fresh and very balanced between roundness and acidity.

FOOD PAIRINGS

This wine is excellent as an aperitif and with fish, seafood, exotic dishes, and chicken in sauce.

