



Early Bird

Blanc de Noirs

Vin de France - **WHITE**

PRESENTATION

Meticulously crafted from selected dark-skinned grapes, this blanc de noirs sparkles with sophistication. Its pale golden hue conceals a depth of character, where the rich essence of black grapes intertwines with the delicacy of a white wine. With each sip, this cuvée reveals a symphony of flavors, celebrating the art of balance between tradition and innovation.

This unique wine not only embodies excellence but also empowers our vignerons to explore new avenues for sharing their red wine creations.

THE WINE

VARIETALS: Cabernet sauvignon 41%, Cabernet franc 35,50%, Merlot 21%, Malbec 2%, Chenanson 0,50%

WINEMAKING / AGEING: The meticulous vinification process is central to the character of this unique blending. Harvested from premium red varieties, 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

With its pale golden hue, this wine reveals an expressive and fruity bouquet, enhanced by floral notes. After a supple and onctuous attack, the body develops citrus aromas surrounded by a delicate acidity. The long-lasting finish is fresh and light.

SERVING / FOOD PAIRINGS

SERVING: 11°C.

FOOD PAIRINGS: This wine will be perfect with fresh seafood like oysters or ceviche, allowing the wine's complexity to elevate the dining experience and surprise your palate.

