



## Perfect Match

Blanc de Noirs

Vin de France - 2024 - **WHITE**

### PRESENTATION

Welcome to the world of "Perfect Match," where our wines have a superpower: they find their soulmate on your plate! Each bottle of Marselan, Blanc de Noirs, Petit Verdot, Sauvignon Gris and Malbec is carefully crafted to fall in love with a specific dish.

On our labels, you will find scenes of dinners where wine and food fall hopelessly in love. Imagine a Malbec whispering sweet nothings to a bleeding steak or a Chenin dancing the tango with a delicious fish. With "Perfect Match," prepare for taste encounters that always end well.

Let our wines guide you to perfect pairings, and who knows? Maybe you will find your own perfect match!

### THE WINE

**VARIETALS:** Merlot 100%

**WINEMAKING / AGEING:** In crafting Perfect Match Blanc de Noirs, the meticulous vinification process is central to its character. Harvested from premium Merlot 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

On the palate, the wine reveals layers of crisp green apple, subtle hints of raspberry, and a touch of brioche, all underlined by a minerality that resonates with the Merlot's terroir. The finish is long, with delicate notes of red berries and citrus zest.

### SERVING / FOOD PAIRINGS

**SERVING:** Serve at 11°C.

**FOOD PAIRINGS:** Ce Blanc de Noirs sera idéal pour accompagner un carpaccio de Saint-Jacques au citron vert, un tartare de thon rouge, un risotto au safran, un jeune comté ou un panna cotta aux agrumes.

