



Cuvée « EXPERIENCE »

BLANC de NOIRS - 2025

I.G.P. VAR (75 cl)

ATYPIQUE & IRRESISTIBLE

Minerality and Delicacy



White wine made from black grapes
Work of precision at the reception of the harvest
Immediate separation of the first free-run juices without pressing
Optimal maturity of black grapes Grenache, Cinsault, and Caladoc

VINIFICATION ET ELEVAGE

Clay limestone soil.
The harvest takes place late, between September 10 and October 10.
Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.
The harvest is carried out mechanically overnight between 3 and 9 am in the morning.
Vines are very close to our winery which allows us to bring the grapes very quickly when pressed.
The settling is carried out cold (max 14 ° C) for 48 to 72 hours.
The alcoholic fermentation is launched at 15 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.
We then proceed to aging on fine lees in stainless steel tanks for 3 to 4 months.
The wine is then racked and filtered at the end of December.

ASSEMBLAGE

60% Cinsault - 20% Grenache - 20% Caladoc

DEGUSTATION

Appearance: shiny and pale with white highlights

Nose: complex and expressive, with subtle red fruit aromas and floral notes

Palate: generous and intense
Beautiful harmony between the fruit notes and delicate floral hints on a backdrop of minerality and freshness

Overall balanced, yet refined.



ASSOCIATION CULINAIRE

Great as a appetizer

Ideas: Sea bass tartare with lime juice and pink peppercorns, chicken skewers with lemon and thym, grilled sea bream with herbs

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540