



Brume, Blanc de Noirs, Vin de France

France

PRESENTATION

Brume invites you to explore the unexpected: a white wine made from Caladoc, Grenache & Cinsault, grape varieties traditionally dedicated to red wines.

Its unique flavour takes you on a deliciously mysterious journey to explore the world of wine in a new and accessible way.

IN THE VINEYARD

Only grapes reaching optimal maturity and impeccable sanitary conditions are harvested during the coolest hours of the day.

WINEMAKING

To avoid extracting color from the black grape skins, only free-run juices are used. Fermentation initiates gradually, preserving the integrity of aromas. Cold settling on lees is performed to extract maximum aromatic intensity and finesse. Then, the vinification follows the process of a classic white wine: settling, alcoholic fermentation in liquid phase at controlled temperatures and ageing in concrete tanks.

VARIETALS

Caladoc, Grenache noir, Cinsault

12 % VOL.

Contains sulphites.

SERVING

10-12°C

TASTING

Its complex aromatic palette combines vibrant citrus fruits, subtle white fruits and captivating exoticism.

FOOD PAIRINGS

Starters, ceviche, exotic salads, grilled fish, cheeses, desserts



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

