



Carte Blanche, Vin de France - Sans Alcool, White, 2024

Vin de France, VSIG, France

Discover our alcohol-free vision of wine, with no compromise on taste!

PRESENTATION

We envisioned a truly unique wine: crafted from the iconic grape varieties of Southern France, expertly vinified and gently distilled at low temperatures to remove the alcohol while preserving their natural aromas.

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

WINEMAKING

Grapes are harvested at optimum maturity & vinified like a classic white wine. Dealcoholization is carried out at the end of fermentation through cold distillation. This process allows us to preserve the colour and aromas of the wine.

Contains sulphites.

SERVING

Serve chilled (10-12°C) and keep refrigerated within 3 days of opening. Best tasted within a year to best enjoy its fruity aromas.

TASTING

White flowers and exotic fruits on the nose. Very refreshing mouth with a vibrant and precise final.

FOOD PAIRINGS

On its own, various salads, fish & seafood, cheeses and fruity desserts...

