



Carte Blanche 6% alc., Rouge, 2023

Vin de France, VSIG, France

PRESENTATION

We have crafted a truly unique wine, from our iconic grape varieties. Expertly vinified, then gently distilled at low temperatures to reduce the alcohol while preserving its aromas. Discover our lighter vision of wine, without compromise on the taste!

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

WINEMAKING

Grapes are harvested at optimum maturity and vinified as usual. Dealcoholization is then carried out at the end of fermentation through cold distillation. We add no external elements, to preserve the colour, the fruitiness and the structure of the wine.

Contains sulphites.

SERVING

A wine to be enjoyed chilled (12-14°C) and opened within the year, to best enjoy its fruity aromas.

TASTING

Bright red color, fruity aromas and silky palate with subtle notes of stewed fruit

FOOD PAIRINGS

Gourmet cheeseburger with bacon and aged cheddar, Meatloaf served with mashed potatoes.

