



Carte Blanche, Vin de France - 6% 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!

WINEMAKING

Grapes are harvested at optimum maturity and vinified as usual. Dealcoholization is then carried out at the end of fermentation through cold distillation. Our aim is to preserve the colour, the fruitiness and the structure of the wine.

VARIETALS

Syrah, Merlot, Caladoc

Contains sulphites.

SERVING

A wine to be enjoyed chilled (12-14°C) and kept 3 days in the fridge after opening. To be tasted within the year, to best enjoy its fruity aromas.

TASTING

Bright red color, fruity aromas and silky palate with notes of ripe red fruits.

FOOD PAIRINGS

Gourmet cheeseburger with bacon and aged cheddar, meatloaf, mashed potatoes...

