



## 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!

### 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

Our process begins with a classic blend of our southern French varietals—mainly Merlot and Syrah, supported by Grenache, Caladoc, and Cabernet Sauvignon. The wine is vinified using traditional winemaking methods to ensure full aromatic expression and structure. Once fermentation is complete, the wine is gently dealcoholized using cold vacuum distillation—a method that involves no external additives and preserves both the integrity of the fruit and the mouthfeel of the wine. Every stage of production is carried out entirely in-house, under the strict supervision of our winemaking team. This end-to-end control ensures traceability, product consistency, and high-quality standards.

Contains sulphites.

### SERVING

Best enjoyed lightly chilled (12–14°C). Once opened, keep refrigerated and consume within 3 days. To fully appreciate its fresh, fruit-driven profile, the wine is best consumed within the year following bottling. Storage should not exceed 2 years, in a cool, dark place.

### 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...

