



Brume, Blanc de Noirs, Vin de France 2024

France

White that changes from white !

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.

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

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

VARIETALS

Caladoc, Grenache, Cinsault

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.

