



# Brume - Blanc de Noirs 2023

France

#### **PRESENTATION**

Brume is an original Vin de France that 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

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.

### IN THE VINEYARD

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

#### WINEMAKING

Night harvest of the three grape varieties simultaneously, in early September, with potential alcohol levels between 12° and 13°. The grapes are immediately cooled to 7-8°C, then pressed within an hour to minimize contact between the skins and the juice. After racking, the wines are aged on fine lees until spring.

### **VARIETALS**

Caladoc 55%, Grenache 25%, Cinsault 20%

Contains sulphites.

## **SERVING**

10-12°C

### **TASTING**

Its complex aromatic palette combines vibrant citrus fruits, subtle white fruits and seducing exotic fruits.

### **FOOD PAIRINGS**

Starters, ceviche, exotic salads, grilled fish, cheeses, desserts

### REVIEWS AND AWARDS

Médaille d'Or / Gold Medal

Best Value Anivin de France 2024





