



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



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

