



## Carte Blanche, Vin de France - 6% Rouge, 2024

Vin de France, VSIG, France

### PRESENTATION

We 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

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

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 structure and fruitiness of the wine.

### VARIETALS

Merlot, Syrah, Grenache

Contains sulphites.

### SERVING

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

### TASTING

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

### FOOD PAIRINGS

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

