



Rhonéa, Carte Blanche 6% White, 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

Our process begins with a classic blend of our southern French varieties - Grenache, Caladoc, Muscat, Rolle (Vermentino) and Viognier. The wine is vinified using traditional winemaking methods to ensure full aromatic expression. 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 chilled (10-12°C). Once opened, keep refrigerated 3 days 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 color and lovely citrus notes on the nose with hints of white fruits. The palate is smooth and refreshing.

FOOD PAIRINGS

Fish and chips, crab cakes with coleslaw salad, avocado toasts...

