



Paradoxe
ARTISANS VIGNERONS
BLANC *de Noirs*
PRODUIT DE FRANCE

Paradoxe, Blanc de Noirs, Vin de France, Blanc, 2024

Vin de France, VSIG, France



PRESENTATION

This Blanc de Noirs is a deliciously mastered 'Paradox,' as it uses grape varieties traditionally meant for red wine production, which our winemakers have skillfully vinified as a white. This allows to produce a wine with a complex and broader aromatic palette than what is typically found in traditional white wines.

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.

VARIETALS

Caladoc 70%, Grenache noir 20%, Cinsault 10%

SERVING

10-12°C

TASTING

The uniqueness of this white wine lies in its complex aromatic palette, blending vibrant citrus, subtle white fruits and fresh red berries. The palate is structured and rich with subtle tannins, culminating in a beautifully refreshing finish.

FOOD PAIRINGS

Seafood & Shellfish, Salmon Tartare, white meats, Porcini Mushroom Risotto, soft cheeses, Asian Cuisine



Rhonéa
228 Route de Carpentras, 84190 Beumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr    

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