



Paradoxe, Blanc de Noirs, Vin de France, Blanc, 2023

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.

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.

WINEMAKING

Only the grapes at optimal ripeness and in perfect health are harvested during the coolest hours of the day. The 'free-run' juices - the least colored - are collected into tanks. The fermentation process is carried out in stages to preserve the integrity of the aromas. Cold stabilization on lees to best extract the aromatic intensity and finesse of the wine. The rest of the winemaking process follows that of a traditional white wine: settling & alcoholic fermentation at controlled temperatures.

VARIETALS

Caladoc 60%, Grenache 25%, Cinsault 15%

12 % VOL.

Contains sulphites.

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

REVIEWS AND AWARDS



Or ANIVIN 2024 Or



