



Blanc de Noir

2024

This white wine made from equally pressed Pinot Noir presents itself in a pale straw yellow colour with delicate pink reflections.

The animatingly fragrant nose reflects redcurrant and red berries, underpinned by a fine citrus freshness and a light ice-candy flavour.

The red berries are also expressed on the palate, where a complex acidity structure carries the wine through to the animating finish.

White wine made from 100% Pinot Noir

FRESH & FRUITY

DETAILS



FARMING: organic



VINIFICATION: Pinot Noir lightly pressed, fermentation in stainless steel tank at 13 till 15°C, 2 months on the fine lees



ALCOHOL: 12%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 6.1 g/l

RESIDUAL SUGAR: 1.4 g/l



RECOMMENDED WITH: Classic rolled veal roast, corn-fed poulard breast and creamy pasta dishes



BEARING POTENTIAL: 2 years



CONTAINS SULFITE