



# Blanc de Noir

2025

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:** 11,5 %

**SERVING TEMPERATURE:** 8°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 6.4 g/l

**RESIDUAL SUGAR:** 5.1 g/l



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



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITE**