

INSOLITE White 2023-24

Vin de France



Tasting notes :

An aromatic, fruit-driven white wine displaying notes of peach, pineapple and exotic fruits. The palate is supple and rounded, with good aromatic persistence, faithfully reflecting the nose. Harvested at optimal maturity, it retains a well-balanced freshness.

Food and wine pairing:

This generous wine will be a perfect aperitif served with a soft-rind cheese. It will also pair well with a spicy fish curry.

Service :

Serve at 11-13°C.

Vignoble, terroir et vinification :

Blend of chardonnay 2023 (50%) et muscat 2024 (50%)
Vines are on meagre soils with many stones.
The soil provides the grapes with intense aromatic concentrations.

Alcohol: 13.5%

Sulphites : 53 mg/l