

Blanc de Noirs



Our Blanc de Noirs is elaborated from an early harvest of young Cinsault vines (15 years old on average).

The plots are located on clay-limestone soils from Saint-Martin Island, on the eastern part of Gruissan village.

The grapes we select are issued from specific soils from the area:

Clay soils resulting from limestone rock transformation which retain an interesting, almost sandy grain size, giving them good aeration.

Age of the vines associated to this singular poor and aerated soils are two essential elements that have enabled us to produce a racy and elegant White.

Choosing Cinsault, an old grape variety with clear juice, allows us after direct pressing to proceed a traditional “white” vinification.

We are not looking for a complex route to vinify our blanc de noirs, but a simple process, not very intrusive, with a view above all to expressing the uniqueness of Cinsault through this atypical choice.

After harvest, the grapes are pressed and then placed directly in a cement tank, to begin their fermentation at low temperature (14 ° C) for 10 days.

Aging takes place in vats until bottling.

Our Blanc de Noirs is a unique, puzzling wine that combines finesse and aromatic depth.

Tasting will show reminiscent notes of wild strawberries and blackcurrant buds, with a very nice freshness.

KEY POINTS

Direct pressing – Indigenous Yeasts

10 days fermentation at low temperature

Natural settling by gravity – Aging in Tank

An amazing wine, atypical, starting with unexpected complex aromas

Very good length, fresh and pleasant.