

Les Fleurs Blanches

Region:
Vin de France

Grapes:
Grenache

ABV:
11.5%

What:

The southeast-facing vineyard where Les Fleurs Blanches Rosé is grown benefits from early morning sunlight and cooler afternoon temperatures—key to the wine's freshness and finesse.

Where:

The vines are guyot-trained and grown in chalky soils on a south-east facing vineyard plot. After harvesting in early September, the grapes are fermented in stainless steel tanks for around 10 days at 62°F. Produced from Grenache grapes, they are macerated overnight in the press. The wine is aged 3 weeks on the lees before bottling.

Barcode:
3430560015393

Sales Info:
750ml ,Case12 ,37.00 lb.

Palletization:
56 cases / 5 Layers



Food Pairings:

Soft, creamy cheeses like Brie, Camembert, or a mild blue cheese pair beautifully with this wine, amplifying its delicate floral aromas and subtle sweetness. The rich, buttery texture of these cheeses complements the wine's smooth profile, creating a balanced and indulgent tasting experience.

Tasting Note:

Les Fleurs Blanches Rosé enchants with its elegant stream of fine bubbles, unveiling a delicate, effervescent bouquet. Notes of rose petals, ripe strawberries, and a hint of fresh cream unfold gracefully, leading to a vibrant palate layered with fresh red fruits and a soft, persistent mousse that lingers with charm and finesse.

