

Les Fleurs Blanches

Region:
Vin de France

Grapes:
Blanc

ABV:
12.0%

What:

The vineyard terroir features chalky soils that offer superior drainage. Combined with the south-east facing slope, which maximizes sunlight exposure, these elements work together to nurture the grapes, resulting in a wine with vibrant character and a refreshing crisp acidity.

Where:

Les Fleurs Blanches Brut is produced by the classic Charmat process with selected Blanc grapes. Sugar and yeast are added in a closed container where the secondary fermentation last for four weeks. This produces delicate bubbles which gives the wine its special character. When this process is completed, the wine is filtered and bottled.

Barcode:
3430560012804

Sales Info:
750ml , Case 12 , 37.00 lb.

Palletization:
56 cases / 5 Layers



Food Pairings:

Soft cheeses like fresh goat cheese or triple-cream Brie enhance its creamy texture and delicate aromatics, while prosciutto-wrapped melon or fresh fruit platters play up its sweet and savory balance. Seafood dishes such as grilled shrimp, ceviche, or sushi complement the wine's crisp acidity and effervescent charm.

Tasting Note:

Bright and vibrant, this charming wine bursts with orchard fruit and the delicate white floral aromas its name promises. Effortlessly approachable with a soft, rounded palate, it's the perfect companion for any celebration—fresh, inviting, and delightfully easy to enjoy.

