

Cuvée Talya



Grape variety:

- 100% cabernet Franc

Local character :

- Sand and Gravel

Winegrowing :

- 40-year-old-vines

Vinification :

This Blanc de Noirs is made from red grapes pressed immediately after harvest, with careful selection of the free-run juice.

Aged on the lees for 3 months, with meticulous and regular bâtonnage.

Tasting :

A lovely pale, bright color.

The nose reveals subtle notes of yellow and red fruits.

On the palate, the wine is generous and elegant, with beautiful freshness.

Service :

- Best served chilled between 8°C and 10°C

Agreements :

Aperitif, seafood, grilled fish, fresh cheeses, or light and refined cuisine.