

Blanc sur Rouge 2024 ●○



VIN DE FRANCE
ORGANIC WINE



The Spirit

Not quite white, not really red... the name “Blouge” originates from a word play between “Blanc” and “Rouge” (White & Red in French). Blanc sur Rouge is a *Blouge* wine that walks the line between zesty freshness and luscious sweetness.



Grape Varieties

54% Sauvignon Gris, 26% Merlot, 14% Cabernet Sauvignon, 6% Sémillon.

The soil is composed with limestone — vines are 20 years old. The VIP yield is 25 hl/ha.



Vinification

Whites: Cold skin maceration without sulfites (5-day process). The juice is gently extracted by pneumatic pressing. Aged in wood with two months of lees stirring.

Reds: Running off during fermentation.

Final blending just before bottling.

Exclusive production of 900 bottles.



Tasting Notes

Bright, crystal-clear color with purple hues. The nose shows fresh red fruits alongside more seductive notes of white peach. The palate is smooth and generous, finishing fresh and fruit-driven.

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