Ceci n'est pas un
Paradoxe Blanc

ORGANIC DEALCOHOLIZED WHITE WINE

—Château de—
Minière

Dry organic dealcoholized white wine from our vineyards in the Loire Valley. Fresh and elegant, it is a refined match for fish, shellfish and seasonal cuisine.

Origin:

Product of France

100% Cabernet Franc

Dealcoholized white wine, organic and dry



Technical Details:

Terroir: young vines, 30-40 years old, on Loire Valley soils (sand + sandy clay).

Vineyard: organic farming.
Single Guyot pruning, severe disbudding, manual leaf removal and green harvesting depending on the vintage. Grass cover in every other row. Green manure to promote soil life and prevent erosion.

Harvest: grapes are picked after close monitoring of ripeness. Bunches are sorted on the vine, then brought to the winery.

Winemaking & Dealcoholization:

- Gentle pressing, light cold settling.
- Fermentation in stainless steel for 8-10 days at a moderate 16°C to enhance aromatic potential. Malolactic fermentation.
- Aged 10 months in stainless steel tanks.
- Vacuum dealcoholization at low temperature.

Tasting Notes:

Pale color with light yellow hues. The nose reveals citrus notes, particularly zesty grapefruit. The palate, full and round, is underpinned by acidity.

FOOD PAIRING:

Pairs with sole in beurre blanc, seared scallops, chicken in cream sauce or Crottin de Chavignol.

SERVING:

Serve at 10 °C.

Dealcoholized wine with a story tastes better. From Loire With Love.

Kathleen Van den Berghe, Master of Wine

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Alcohol: 0.25% vol
Volume: 75 cl
Sugar: 0.0 g / 100 ml
Contains sulfites