

# Cap - Castera

BLANC DE NOIR

2023

VIN DE FRANCE



## TECHNICAL INFORMATION

Harvest on September 12th and 13th

Clay-limestone soil

70% Cabernet Sauvignon, 30% Merlot

12,5%.Vol

## HARVEST AND WINEMAKING PROCESS

The harvest is carried out at dawn in order to preserve the tension and aromatic freshness of the berries which are the common threads of this Cap-Castera Blanc de Noir vintage.

The pressing is done very gently and the alcoholic fermentation is carried out at low temperature - a maximum of 19°C - in thermoregulated stainless steel vats, always with the aim of preserving the freshness and aromatics of the juice.

## TASTING

Platinum color with discreet pink reflections.

The nose offers notes of green almond and apple.

The mouth is frank with a nice tension.

The minerality and stone fruits (peach, nectarine) underline a straight wine which presents a beautiful freshness on the finish.

Nice length.