

ÉCLIPSE

Vintage 2024



GRAPE VARIETY

100% Merlot

HARVEST

The grapes were hand-picked and sorted at the mid of august to ensure optimal quality and freshness.

WINEMAKING

The grapes are gently pressed directly in order to extract the juice while avoiding any coloration of the wine, thus producing what is known as a Blanc de Noirs.

The juice is then chilled before fermentation, which lasts approximately 10 days, allowing the wine to preserve its freshness and aromatic profile.

AGING

To keep the fruit pure, the wine is kept entirely in stainless-steel tanks, with the bottle used for the final "prise de mousse".

“A true wine of pleasure, designed to enhance festive moments, whether enjoyed as an aperitif, paired with exotic cuisine, or alongside desserts.”

Production : 4 000 cols

OEIL



A pale yellow wine with a beautiful, fine, and persistent effervescence.

NEZ



Generous and expressive, it reveals delicious aromas of fresh fruit, combining raspberry and citrus, subtly blended with floral and gourmand notes of rose and butter.

BOUCHE



Silky, balanced, and very fresh, it charms with the finesse of its bubbles, offering a creamy and enveloping sensation on the palate.