



MURMURE

2023

Murmure is a “blanc de noirs”, a white wine made of red grapes. Does this label represent a storm? A cloud? No! It is a flight of starlings, creating a danse in the sky called “Murmuration”. This wine is like those birds : not as it appears. It surprises with its flavours of red fruits and its rich body.

TASTING NOTES

A fresh and full body cuvee, with notes of strawberry jam, pear. At the palate, you discover a wine with nice body, full of flavours, and finishing on a nice acidity with a slight bitterness. To drink around 13°C-14°C to enjoy the full aromatic.

STRAWBERRY

SMOOTH

ROUND

DETAILS



CULTURE

Biologic

GRAPE VARIETY

50% Cabernet Franc
50% Cabernet Sauvignon

AOC

Vin de France

VINEYARD

Entre 2 mers
Clos de la Molénie



VINTAGE

2023

ALCOHOL

13%

AGING

8 month
Barrel and
Stainless steel

AGING POTENTIAL

5 years



WINE / FOOD PAIRING

Osso Iraty, Grilled
chicken, melon salad

T°C

13° / 14°

AERATION

No

RETURNABLE BOTTLES