# LE FRUIT DÉFENDU



# LE FRUIT DEFENDU Vin de France Blanc 2024

Vin de France, VSIG, France

# The White version of the famous Forbidden Fruit.

#### **PRESENTATION**

In the spirit of Le Fruit Défendu (the Forbidden Fruit): the blend of Grenache for the body, Colombard for balance and freshness, and Muscat for its aromatic and baroque side gives this wine its unique character.

#### **TERROIR**

We buy grapes from neighboring winemakers on predominantly clay-limestone terroirs.

#### IN THE VINEYARD

The vineyards are worked with great respect for the environment, following the rules of the art. Machine harvesting is used to allow for night harvesting.

#### **HARVEST**

August 20th

#### WINEMAKING

Everything is pressed separately, the musts are settled at low temperature, fermentation at 16-17°C in stainless steel tanks, light filtration before bottling.

#### AGFING

In stainless steel tanks, early bottling.

# VARIETALS

Colombard 50%, Vermentino 20%, Grenache blanc 15%, Piquepoul 10%, Pinot gris 5%

# SERVING

Serving temperature 12°C

#### AGEING POTENTIAL

2 to 3 years

#### TASTING

Notes of citrus, in the mouth a good freshness and aromatic touch brought by the muscat.

### **FOOD PAIRINGS**

To be paired with seafood with flavors of Southeast Asia such as lime, chili, and coriander or Thai fish cakes. Try it with dishes accompanied by pea purees.

