

Arnaud COMBIER
En Parallèle Blanc de Noir
Without Added Sulphites
2022
Vin de France



Esprit Nature

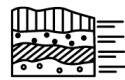
When a « whacky » desire leads Arnaud to play around with a blend of Cabernet Sauvignon and Syrah, it results in a wine with fruity aromas toned by a fresh bubble and a low alcohol content.



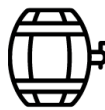
10.5% alcohol



50% Cabernet Sauvignon / 50% Syrah



Silicious clay.
Organic practices.



Directly pressed.
Cold fermentation.
No added sulphites.



White fleshy fruits, a beautiful sapidity and delicate freshness.



[The Copper Roots](#) in Lyon suggests pairing the freshness of this wine with marinated Mediterranean sardines with 3 condiments.



Recommendations: Serve between 53 and 57°C
Aging potential: At least 3 years.