



DOMAINE
DE L'ACCENT



Blanc de Noir 2025

Vin de France White



TERROIR

Limestone with important amount of stones



VARIETY

Mourvèdre



HARVEST & WINE MAKING

Manual harvest late August

Yields 35 hl/ha

Whole bunch pressing, cold sedimentation, indigenous yeast fermentation, aged in stainless steel on fine lees for 6 months. No fining



ANALYTICAL DATA

Alcohol 11,5 % vol

Acidity 3.8 g/l

Residual sugar 0.9 g/l

Total SO2 43 mg/l



TASTING NOTES

White colour with pink reflections.

Aromas of white flowers and spices.

Crispy and lively with refreshing acidity, elegant finish.



SERVICE

Serving temperature 8-10°C

Best opening time 2026 - 2027



PÍXNER Konrad - Vigneron
34150 St-Jean de Fos - France
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2000 bottles produced
Organic farming (AB) FR-BIO-10