

## **BOB BULLES BLANC DE NOIRS**

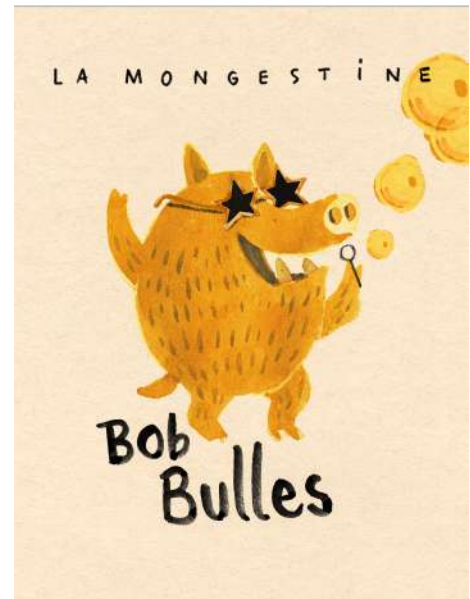
Terre provençale septentrionale, 83560 ARTIGUES.

**VIN DE FRANCE  
BLANC DE NOIRS  
2024**

ECOCERT & DEMETER

70% Cinsault + 30% Grenache  
Destemming 100%  
Soil argilo-calcaire  
North exposure - 450 m altitude

100% malolactic fermentation  
12 % VOL.  
SO2T: 25mg/L  
Native yeasts - no fining - light filtration  
Concrete tank



**LE DOMAINE:**

In the heart of the Provence-Verdon region, near the village of Artigues (north east of Aix-en-Provence), the estate stretches over a long hillside of 40 ha, surrounded by forests, with a total area of 120 ha, and culminating at an altitude of 450 m.

**VITI-VINI:**

The positioning of the estate in a green setting, its biodynamic farming practices (Demeter Certified), allow the estate to find a fair balance between ecosystem, agriculture and economy.

Healthy and living grapes allow us to carry out natural vinification (without oenological inputs) in order to respect the terroir, the vintage and the consumer.

**BOB BULLES BLANC DE NOIRS:**

Direct pressing of cinsault and grenache for the base wine. Freezing 10% juice for the second fermentation in spring with the Charmat method (Prosecco).

White colour with yellow reflections. The nose is on the white fruit and the mouth is a sweet without residual sugars. It is tense, mineral and calls to party until the end of the night.