

FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE

2025

VARIETY

100% Grenache Blanc

REGION

IGP Pays d'Oc

TASTING NOTE

Lifted aromas of pear, white flowers and citrus peel lead into a vibrant palate with notes of stone fruit, subtle spice and refreshing acidity. Textured yet balanced, with a crisp, clean finish.

TERROIR

Bordered by the Mediterranean Sea to the south and the Black Mountain to the north, the vineyards enjoy warm days and cool nights that are ideal for Grenache Blanc. These conditions promote flavour concentration while preserving freshness, resulting in wines of balance and elegance.

VINTAGE

The 2025 vintage provided favourable growing conditions, producing fruit with excellent flavour intensity and freshness. Warm days and cool nights encouraged even ripening, resulting in wines with vibrant fruit character, natural acidity and balance.

WINEMAKING

Harvested during the coolest part of the day, the fruit was gently pressed and fermented at cool temperatures in stainless steel tanks to retain freshness and varietal character. A short period on fine lees added texture and complexity before bottling.