

LES OBRIERES Les Fringants Vin de France Blanc 2024

General Information

- **Cuvée:** Les Fringants
- **Category:** Still Wine
- **Colour:** White
- **Vintage:** 2024
- **Volume:** 75 cl
- **Fiscal Category:** Still Wines
- **Region:** Languedoc-Roussillon
- **Sub-Region:** Languedoc
- **Appellation:** Vin de France



Wine Profile

A **blend of two separate harvests** from **clay-limestone soils**, this wine is crafted to achieve a perfect balance between **freshness and aromatic complexity**. The **first harvest**, picked at an early stage, imparts **vibrancy and liveliness**, while the **second, at optimal maturity**, brings out the **full aromatic expression of Viognier**. The result is a **crisp, expressive white wine**, true to Viognier's **distinct aromatic identity**, yet without excessive richness or weight.

Winemaking

Viticulture

- **Farming Method:** Certified Organic
- **Harvest:** Hand-picked

Soil / Terroir

- Clay-limestone soils
- Limestone-rich soils

Vinification

- **Total destemming** to enhance purity of fruit
- **Use of indigenous yeasts** for a natural fermentation
- **Malolactic fermentation** for added roundness and balance
- **Resin tank fermentation** to preserve aromatic precision
- **Gentle settling (débourage)** to ensure clarity

Ageing / Maturation

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- Aged in **stainless steel tanks** to retain freshness
- **Light filtration** to maintain texture and expression
- **Manual bottling** for artisanal precision
- **Traditional natural cork closure**

Certifications & Labels

- **Certified Organic Wine**

Tasting Notes

Appearance

- **Colour:** Pale Yellow
- **Clarity:** Limpid
- **Reflections:** Golden hues

Nose

- **Aromatic Profile:** Expressive, Fresh
- **Floral Notes:** White Flowers
- **Fruity Aromas:** Apricot, Citrus, Stone Fruits

Palate

- **Expression:** Lively and vibrant
- **Structure:** Delicate yet precise
- **Texture:** Supple and elegant
- **Floral Nuances:** Yellow Flowers
- **Fruit Notes:** Apricot, Exotic Fruits
- **Minerality:** Subtle mineral character
- **Mid-palate:** Light and refreshing
- **Intensity:** Discreet but refined
- **Finish:** Long and persistent

Serving Recommendations

- **Serving Temperature:** 8° - 12°C
- **Ageing Potential:** Best enjoyed within **1-2 years**

LES
OBRIERES

Les
FRINGANTS
Vin blanc



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- **Allergens:** Sulphites, Sulphur Dioxide
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Bottle Characteristics

- **Bottle Colour:** Dead Leaf
 - **Closure Type:** Natural Cork
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