LOMBARD

ECLAT

VIN DE FRANCE
CONTRE CULTURE

Bold, aromatic and vibrant, pure pleasure at low alcohol.

GRAPES : Clairette with a touch of Muscat

VINTAGE : 2025

TERROIR : Limestone soils on the foothills of the Vercors

HARVEST : Hand-harvested

WINEMAKING : Whole-cluster pressing, cold settling

AGEING : Aged in tanks

ALCOHOL : 10,5%

TASTING NOTES :

"Éclat" charms with its highly aromatic profile, marked by delicate citrus and floral notes. The palate is lively, fresh and mineral, carried by a bright, natural tension. Thanks to a gentle, natural vinification, this low-alcohol wine (10.5%) offers a beautiful balance of bold aromatics, freshness and pure drinkability.

FOOD PAIRING :

Galician-style octopus
Green fava bean purée with preserved lemon, served with warm pita bread

CELLARING POTENTIAL : 2 to 3 years

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