



Bianca Flora

IGP Cité de Carcassonne 2025

750 ml - ALC. 12.5 % BY VOL.

Bianca Flora is a true ode to flowers, white fruits and gentle softness.

Born from an original expression of Grenache, this rosé reflects a singular encounter brought to life at La Sapinière.

Both delicate and confident, **Bianca Flora** is a rosé with character, combining aromatic finesse with a distinctly gastronomic dimension.



Grape Varieties

100 % Grenache

Winemaking

Born from a careful selection, **Bianca Flora** is crafted from grapes that are meticulously destemmed, then gently pressed using a pneumatic membrane press to preserve the purity of the fruit. The maceration process allows the sought-after aromatic finesse to fully express itself. Low-temperature fermentation (15–18°C) preserves all the freshness and vibrancy that define this radiant cuvée.

Aging

Aged for 3 months in stainless-steel tanks, with monthly rackings.

Tasting Notes

This opulent yet refined rosé charms with its generous aromatic profile of juicy pear, ripe pineapple and golden mango.

Its colour is pale and brilliantly bright, while the indulgent nose reveals a harmonious balance between vibrant fruit and floral delicacy, lifted by notes of freshly blossomed white flowers.

On the palate, it is broad and enveloping, seducing with both freshness and roundness. The silky texture and long, persistent finish leave an impression of elegant indulgence—an open invitation to savour the moment.

Recommended serving temperature: 4–6°C

Food Pairing

This rosé pairs beautifully with surf-and-turf cuisine, seared scallops, grilled red mullet, or Sète-style cuttlefish.