

CHÂTEAU PUYBARBE PAPILLON

Story

Papillon is an exceptional wine. Its rare designation, Blanc de Noir, indicates a white wine made from dark-skinned grape varieties, Merlot and Cabernet Sauvignon. Although these grapes are typically used for red wine production, the color pigments are found in the skins while the grape flesh itself is white. Therefore, careful pressing and the rapid separation of the juice from the skins result in a white wine. Despite being a white wine, Papillon displays the generous fruit character, structure, and long finish typically associated with dark grapes, making it a pleasant surprise for the drinker. Papillon carries the IGP Atlantique designation and is bottled at the estate. The wine is suitable for vegans.

COLOR Pale yellow with subtle orange hues.

AROMA The bouquet reveals notes of honeydew melon, rhubarb, citrus fruits, fresh fig, and minerality.

TASTE Dry and well-structured, with blackcurrant notes, supple fruit character, freshness, a long finish, and excellent balance.

TIPS FOR USE Papillon pairs beautifully with fish dishes, chicken, turkey, and vegetable-based cuisine. Salmon tartare is a particularly perfect match, but roasted aubergine drizzled with high-quality olive oil is equally delightful.

WINE TYPE	White wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Merlot Cabernet Sauvignon	BOTTLE CLOSING	Natural cork
MANUFACTURER		BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	13%	PRODUCT NUMBER	286010

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

