



BLANC DE BLANCS - 2025 VINTAGE

IGP PAYS D'OC



Also available in the Flamingos Series

The white wine from Domaine du Petit Chaumont is a wine of great finesse, made from a balanced Mediterranean blend. It is distinguished by its yellow color with golden highlights and a beautiful aromatic expression, combining freshness and volume on the palate.

This white wine is perfect to accompany your tasting moments, whether as an aperitif or during subtle food and wine pairings with the flavors of the sea or the land.

FEATURES

Colour: yellow dress with pale gold highlights, shiny.

Nose: powerful, with floral and citrus aromas.

Palate: ample attack with plenty of volume, strong creaminess and lively finish.

Grape varieties:

Clairette, Sauvignon, Chardonnay.

Service

Serving temperature:

Ideally served at around 10°C to reveal its full freshness and aromatic expression.

Appetizer:

Served chilled or as a kir.

Meal: shellfish,

Seafood, grilled fish, fennel and citrus salad, sea bream carpaccio...



TERROIR & VITICULTURE

The white wine is produced on the unique sandy soils of the Aire des Sables in Petite Camargue, rich in silica and limestone, promoting an aromatic expression typical of Camargue sand wines.

The estate has been committed to certified organic farming since 2008.

Winemaking

Since the 2012 vintage, winemaking has been carried out according to the estate's organic charter, with limited inputs to preserve the natural qualities of the grapes as much as possible.

- Mechanical harvesting with a grape ter.
- Protecting the grapes during transport to the winery.
- Receiving the grapes in a stainless steel draining container to quickly separate the juices and limit oxidation.
- Pneumatic pressing under controlled atmosphere (nitrogen) at controlled temperature.
- Settling after refrigeration at 10°C.
- Systematic yeast inoculation on clear juice with selected yeasts.
- Fermentation is regulated between 14 and 18 °C to preserve varietal aromas.

Livestock farming

- Aged on fine lees with regular stirring to bring roundness and complexity.
- CO₂-based extraction.
- Tangential flow filtration.
- Bottling then storage in cellars at 14°C until shipment.

DISTINCTIONS

- Gold Medal – Concours Féminalise 2024
- Silver Medal – Concours Général Agricole Paris 2023
- Gold Medal – Concours des Vignerons Indépendants 2022
- Gold Medal – Concours Féminalise 2021



Best consumed young, to fully enjoy its freshness and delicate aromas.



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Alcohol abuse is dangerous for your health, please drink responsibly.