

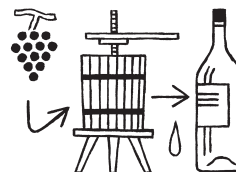


No Lemon, No Melon

Vin de France

Crisp white peach, freshly cut flowers, and a hint churned butter, with a clean, refreshing body. Gently pressed red berries, fermented with Australian yeast, and aged in oak barrels. A unique expression. Serve chilled alone, or pair with summer lunches, sushi, salads or Middle Eastern cuisine. Produced with minimal intervention : sustainable and vegan.

Pressed white Merlot
Australian Yeast
100% Merlot



Winemaker note

« Exploring the potential of Merlot is one of our ambitions, Creating and breaking through the old traditions of Bordeaux is another, No Lemon No Melon is the first white merlot to be made in Bordeaux and using our carefully chosen red grapes from our plot called 'Vallons'. We look for a very fresh maturity and we avoid any skin contact by using an immediate pressing after harvesting. Cold fermented and aged for 3 months in oak, No Lemon, No Melon is a very energetic, crisp and brilliant white wine. »

Glenda Hampton Kalpk, Spiritual guide

Technical Info

Total volume produced : 4,200 btl
Alcohol : 13 % vol
pH : 3,06
Residual sugar : 0,2 g/L

