



2022 COLIBRI COUNOISE BLANC DE NOIR

Blanc de noir from Counoise is just one step away from rosé. With its light peachy hue and delicate, minerally, fruit driven nose and palate, Counoise at Colibri (blanc or rosé!) blurs lines. While the mind can play tricks on the palate (did you know that an overwhelming % of people can't tell whether a wine is red or white with their eyes closed?!), this wine is very much defined by white wine characteristics: peaches and pink grapefruit, white flower blossoms and limestone, with lovely, fresh acidity. This is simply a beautiful wine, regardless of *gender or race – or what we think it should be*. Enjoy it for what it is and let your preconceived notions go!

Wine Name:	Colibri Counoise Blanc de Noir
Vintage:	2022
Release Date:	
Bottle Size:	750 ml
Cases Produced:	99 Cases, 11 Bottles
Varietals:	100% Counoise
Vineyards:	Colibri
Primary Fermentation:	Fermented in Stainless Steel for 12 days.
Aging Regime:	4 Months Stainless Steel
Alcohol Content:	12.7%
pH:	3.25
TA (g/100mL):	6.8