



TECHNICAL INFORMATION

AU CREUX DU NID
Cabernet Blanc



VINTAGE WINE

2025

TYPE

Organic white wine

APPELLATION

Vin de France

GRAPE VARIETY

Cabernet Blanc

ALCOHOL

11% vol.



Golden medal
International
competition PIWI 2023



Silver medal competition
« Millésime Bio » 2024



TASTING NOTES

Golden in colour and exotic fruit on the nose. A lovely freshness on the palate and subtle balance between acidity and sweetness.



SUGGESTIONS

Serve chilled, around 10°, to brighten your apéritifs, perfect with salad, pasta, fish and shellfish.

INGREDIENTS & NUTRITION



- After mastering de-alcoholisation, Vincent and François PUGIBET started to tackle a major project of patience : the creation of new, resistant grape varieties, grouped under the name PIWIs. The purchase of an organic vineyard in 1999 was an opportunity to engage in the creation of new varieties that are naturally resistant to vine diseases such as powdery mildew and downy mildew. These new varieties allow viticulture without using any pesticide. It is the beginning of the end of copper, sulphur and chemical spraying.
- From this innovative new project our new wines named "Au creux du nid" were born. These wines, full of vitality and character are dedicated to our future generations at La Colombette.