



WINES THAT TAKE YOU ON A JOURNEY

With CURIUS, the Richard family aims to satisfy today's desires with bold wines crafted for a modern and unpretentious tasting experience. These "Vin de France" wines are produced in the family's estates, perfectly resonating with the current era: light red, delicate rosé, luscious white, deep red... Diverse wine profiles meant to be enjoyed chilled, not exceeding 12.5°, with a finish subtly smoothed by a barely noticeable sweetness.

Échappée belle - Dry White Vin de France

TECHNIQUE : Skin-contact maceration for 6 to 12 hours, followed by pressing and then 3 to 4 days of cold stabilization, allowing the aromas to be preserved before settling. Alcoholic fermentation is carried out 100% in stainless steel tanks at low temperature, and no malolactic fermentation is performed in order to retain good acidity.

TASTING : Clear and bright color. A floral and fruity nose, typical of Sauvignon, Muscadelle, and Sémillon, with a lovely Atlantic freshness. On the palate, a dry and very crisp white wine, with notes of citrus, blackcurrant bud, and a hint of flint. Serve between 12 and 14°C, ideal as an aperitif or paired with seafood, grilled fish, sushi, or a crisp salad.

DESIGN : The house evokes a living space where wine naturally finds its place in simple, joyful moments. The hands reaching for glasses, the bottle, and the cat embody conviviality, curiosity, and freedom. The dog on a skateboard—a funny and unexpected detail—symbolizes the lighthearted and carefree spirit of an échappée belle, much like this white wine.

