



# DOUCE NATURE

## Douce Nature, Sauvignon Blanc, Blanc, 2024, Vis Vin de France, VSIG, France



### PRESENTATION

Douce Nature is a range of organic wines labeled as Vin de France, crafted as single varietals to faithfully express the character of each grape. Every cuvée pays tribute to biodiversity, the balance of the terroirs, and the living ecosystems that surround them. These wines are made with the utmost respect for our vineyards and our "sweet Mother Nature."

### TERROIR

This Sauvignon is grown in France on deep, fertile soils of sand, clay and silt, characterized by their ability to retain water. The climate is warm and dry. This wine is organically grown (pesticides and chemical products are strictly forbidden in the vineyards) and is certified by ECOCERT.

### WINEMAKING

The grapes are harvested early (mid-August) to bring freshness to the wine. The must is settled to extract pure aromas. Fermentation at 18°C, avoiding contact with air. All these stages are carried out under strict temperature control to encourage the work of natural yeasts during alcoholic fermentation.

### VARIETAL

Sauvignon blanc

### TASTING

A pretty pale color, this wine is complex and round, with expressive aromas of gooseberry, passion fruit and vegetal notes. It is fresh, very pleasant and well-balanced.

### FOOD PAIRINGS

Serve chilled at 10-12°C as an aperitif, or with seafood, a pasta dish with pesto or lemon, or fresh cheeses.

